WHAT'S COOK'N AT BILTMORE

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This Book Was Compiled by The

UNITED METHODIST WOMEN

of

BILTMORE UNITED METHODIST CHURCH

To Commemorate

THE TWENTY-FIFTH ANNIVERSARY

Of The Church In Its Present Facilities

376 HENDERSONVILLE ROAD

DEDICATION

This book is dedicated to Christian fellowship. In today's world, mealtime can be a place where a family and friends can share together meaningful experiences which strengthen family unity. Good food enhances such experiences. It is with this thought in mind that we, the Sponsors, have compiled these recipes. Some of them are treasured old family recipes, some are "brand" new, but every single one reflects the love of good cooking that is so very strong in this country of ours!

EXPRESSIONS OF APPRECIATION:

We wish to express our appreciation to all those people who gave so generously of their time and energy in collecting, submitting, and typing our recipes. Without their help, this book would not have been possible.

COMPILED BY:

The United Methodist Women of
Biltmore United Methodist Church
376 Hendersonville Road
Asheville, NC 28803

A BRIEF HISTORY OF BILTMORE UNITED METHODIST CHURCH

A Schoolteacher Layman, Professor McEwin, in the year 1891, made it his evangelistic task to conduct a survey of families in Biltmore, North Carolina who showed interest and concern for beginning a Methodist Church in their immediate community, which was part of the Biltmore Estate. The survey showed that establishment of a church was desired. Sufficient enthusiasm had arisen from Mr. McEwin's visits to warrant an organization of lay men and lay women who were willing to work toward the building of a church building. John Martin drew the first plans for this first building; Sam Reed, a prominent Baptist lawyer provided the lot at the corner of Summit and St. Paul Streets; a one room church was built.

The first service in the new church was conducted in 1895, before the building was completed. A Methodist Bishop, who remains unknown, preached and officiated at the opening ceremony, and the small congregation continued the raising of funds to equip and pay for their church. It must be recorded that the Ladies Aid Society provided strong support through ice cream suppers, bazaars and quiltings.

Worship arrangements in the new church were simple: outside, a fence surrounded the building with hitching posts planted for horses and buggies to be tied; within, the altar faced the north, and music came from a pump-organ given by Mr. and Mrs. John Perry. At night, services were lighted by oil-burning reflector lamps, mounted on the walls above the worshipers heads.

A typical Sunday School session may be visualized through the following reports: "School was opened by Superintendent Walker. Singing followed the reading of the lesson and prayer; the scholars then went to their classes. After the conclusion of the lesson, singing by the school. It was resolved by the school to purchase magazines and Sunday School papers for the school."

Charter members of the first church organization included: Mr. and Mrs. Robert Walker, Mr. and Mrs. Dan Lipe, Mrs. Etta Brookshire, Mr. and Mrs. Charles Abernathy, Mrs. Ed McCoy, Mrs. Sam Reed, Mr. and Mrs. Sam Lipe, Mr. and Mrs. John Martin, Mrs. Sam Davis, Sr., Mr. and Mrs. John Perry. The first pastor was Dr. Dan Atkins, who also served West Chapel, Swannanoa, and Beaverdam Churches. The first full time pastor came in 1895: The Reverend J. G. Harley, whose sole responsibility was the Biltmore church.

The growth and use of the church in the succeeding years prior to 1932, brought the realization to the congregation that they must expand: socials, classroom needs, the inadequate heating arrangements pressed for more space and comfort. These were cared for through construction of four classrooms, (10'x12'), a kitchen, a recreation and assembly room, and a furnace installation. Excavation was done by C. T. Wilson and men of the church, and free-labor cut costs to the small total of 6,000. This "best thing, done in the worst time (the depression years). . ." came under the pastorate of Russell H. Caudill.

From 1932 until 1946, the physical facilites proved reasonably satisfactory. However, envisionment of expansion need was noted in the Report of the Sunday School Superintendent (A.C. Williams) to the Quarterly Conference, May 26, 1946, in which was expressed "hope and trust that in the near future we shall be able to build a church and Sunday School rooms sufficient for the needs of this section. . .(sic) of Asheville." This hope was given encouragement early in the pastorate of the Reverend Charles White, whose dynamic ministry brought crowded conditions evoking a decision on August 25, 1951 to begin a Building Fund for a new church.

Movement toward a new church went swiftly from this point. At a Called Session of the Quarterly Conference on March 16, 1952, authority was given to make purchase of property located at Hendersonville Road, Reed and Yorkshire Streets. Approximately four acres were bought from Mr. and Mrs. E. M. LeBow for the sum of $15,000, $10,000 of which was advanced by Mr. and Mrs. J. H. Rea, with mortgage held by them. On April 27 of the same year, a second Called Session named the Building Committee as: W. A. Bostic, Jr., C. A. Daniel, W. S. Farrow, Mrs. D. K. Lipe, Mrs. W. O. Lund, J. H. McMinn, J. H. Rea, F. A. Rickman, Mrs. C. L. Taylor, A. C. Williams, and C. T. Wilson. Action was taken to empower this committee and their successors to have plans drawn for submission to the church.

On February 15, 1953, at a third Call Session of the Quarterly Conference, under the envigorating leadership of the Reverend Lee P. Barnett, permission was given to offer property on Summit Street for sale at no less than $13,000. On June 14, 1953, authority was placed in the hands of Trustees and the Building Committee to proceed with the building of a new edifice. Mr. Henry Gaines, Architect of Six Associates of Asheville, and a fellow Methodist, was named to draw plans and to oversee the building.

Groundbreaking for the new church took place on May 25, 1953, with Mrs. J. H. Rea turning the first shovel of sod. Merchant Construction Company was engaged to erect the building. The third church-structure for Biltmore Methodists was underway.

The Pastor's report to the Quarterly Conference on June 30, 1954 read as follows: "This church has had a good year! More has been done than could have been dreamed. Mr. J. H. Rea has headed our Building Committee. He has led in such a way that this preacher has had a difficult time keeping up with him. Mr. A. C. Williams has led out as Co-Chairman and has installed the best heating system in any Methodist Church in our Conference. This minister has never worked with a more cooperative Building Committee. Our hearts were gladdened on Monday morning of this week when Mrs. W. B. Starnes said she would pay the $9,450 (the complete bill) for our Sanctuary furniture. . .The roll of members would have to be called to tell of the sacrifices that have been made and are still being made. . ."

On October 10, 1954, at eleven o'clock, the Formal Opening of this church building was accomplished. The Reverend Lee P. Barnett led the service with the sermon being given by the Reverend Charles D. White. The Reverend Russell Caudill spoke at the 7:30 hour.

The years from 1954 to 1965 were years of indebtedness, and years of accomplishment. The days of enchantment changed to days of steady retirement of a $75,000 Mortgage. In the Spring of 1964, Mr. and Mrs. J. H. Rea propositioned the pastor, Reverend Milford V. Thumm, stating that they would like very much to see the end of indebtedness; and, that if the other members of the congregation would raise one half the funds needed for debt retirement, they themselves would contribute the final 50 per cent. The official Board voted to do this, with a word of thanks to Mr. and Mrs. Rea for their generosity. It was done. On July 18, 1965 the Reverend Lee Barnett returned for the 11 A.M. Worship service to present the instruction to our treasurer, E. Boyd Bryson to write the final Check to satisfy the mortgage.

On October 24, 1965 Bishop Earl G. Hunt and District Superintendent E. H. Blackard joined in with the members and former ministers of Biltmore Church to dedicate the new church facility. As a part of the special celebration, Mrs. Adelaide Miller gave an organ recital on the J. H. Rea organ.

After the building was dedicated, the members of Biltmore Church channeled their energy through the up-building of the program and ministry. The State Highway Dept. decided to revamp our community by running Interstate 40 just north of the church. The interstate road came so close to the building that it actually used part of our property! This project caused a great change in our community, including relocating many houses and families. This temporarily interrupted the growth of our church. After a period of adjustment, things setted back down and the interstate proved to be a blessing in disguise. Because of our location, the Asheville District and the Annual Conference chooses our church for many district and conference activities. More importantly, because of our readily accessibility to many different communities--for the past three years, we have experienced our fastest rate of growth in the history of the church. Due to the thoughtfulness and foresightness of those responsible for the building of our present facility, we still have much room for growth! With God's help and the continued support of the faithful, we feel that before long, we will be able to use our facility to its fullest potential.

The following is a chronological list of ministers serving during the history of Biltmore United Methodist Church:

1895	Dr. Dan Atkins
	J. G. Harley
1896-1898	J. M. Downum
1898-1900	R. G. Tuttle
1900-1904	G. W. Crutchfield
1904-1906	L. B. Abernathy
1906-1909	R. H. Parker
1909-1912	G. H. Christenberry
1912-1913	J. J. Barker
1913-1915	J. W. Campbell
1916-1920	D. R. Proffitt
1920-1922	R. P. Fikes
1922-1926	W. F. Sandford
1926-1928	M. B. Clegg
1928-1931	J. D. Womack
1931-1932	J. N. Hall
1932-1934	R. H. Caudill
1934-1935	R. A. Swaringen
1935-1938	M. Teague Hipps
1938-1939	J. G. Wilkinson
1939-1943	E. J. Harbinson
1943-1945	E. C. Widenhouse
1945-1947	A. P. Ratledge
1947-1952	Charles D. White
1952-1957	Lee P. Barnett
1957-1961	John A. Lowder
1961-1966	Milford V. Thumm
1966-1971	Paschal Waugh
1971-1975	George Needham
1975-	Henry C. Thompson

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http://archive.org/details/whatsoookinatbilt00bilt

ABBREVIATIONS COMMONLY USED

tsp. - teaspoon
Tbsp. - tablespoon
C. - cup
pt. - pint
qt. - quart
pk. - peck
bu. - bushel
oz. - ounce or ounces
lb. - pound or pounds
sq. - square
min. - minute or minutes
hr. - hour or hours
mod. - moderate or moderately
doz. - dozen

SIMPLIFIED MEASURES

dash - less than 1/8 teaspoon
3 teaspoons - 1 tablespoon
16 tablespoons - 1 cup
1 cup - ½ pint
2 cups - 1 pint
2 pints (4 cups) - 1 quart
4 quarts (liquid) - 1 gallon
8 quarts (solid) - 1 peck
4 pecks - 1 bushel
16 ounces - 1 pound

If you want to measure part-cups by the tablespoon, remember:

4 tablespoons - ¼ cup
5⅓ tablespoons - ⅓ cup
8 tablespoons - ½ cup
10⅔ tablespoons - ⅔ cup
12 tablespoons - ¾ cup
14 tablespoons - 7/8 cup

EQUIVALENT MEASURES AND WEIGHTS

3 teaspoons - 1 tablespoon
4 tablespoons - ¼ cup
16 tablespoons - 1 cup
½ cup - 1 gill
4 gills - 1 pint
2 cups - 1 pint
4 cups - 1 quart
2 pints - 1 quart
4 quarts - 1 gallon
8 quarts - 1 peck
4 pecks - 1 bushel
16 ounces - 1 pound

OVEN TEMPERATURES

Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very hot	475°

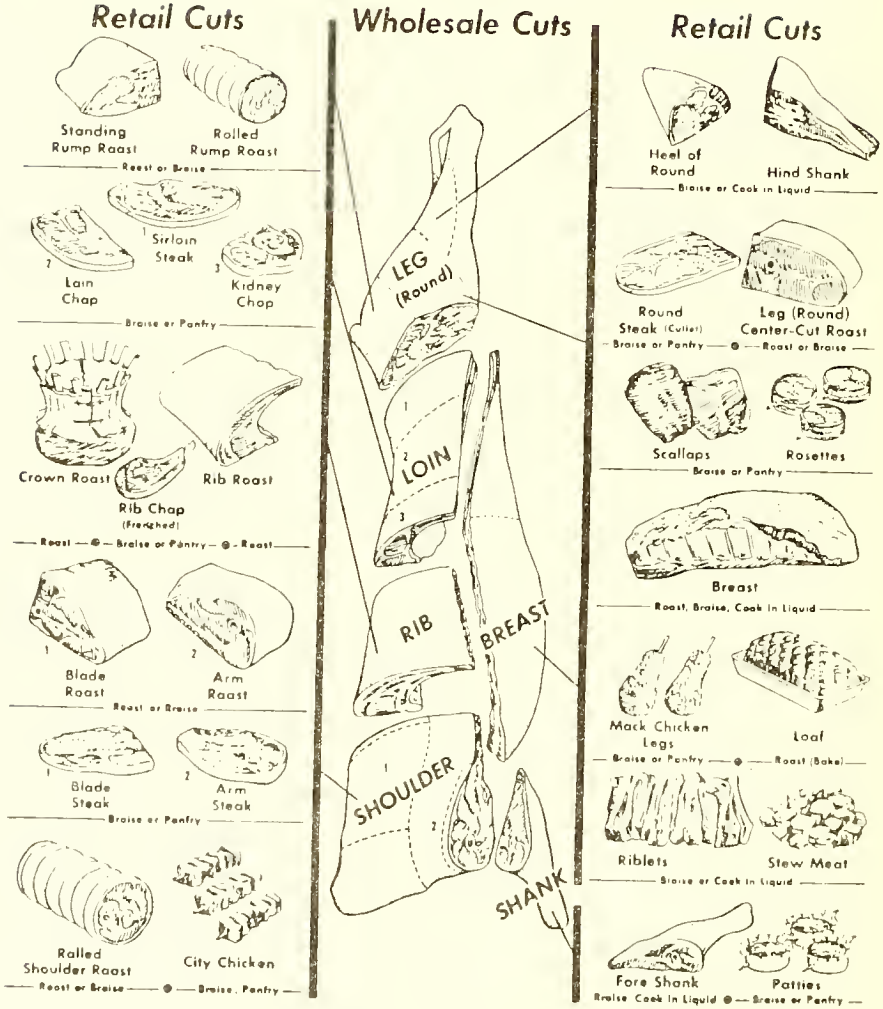
ROASTING

MEAT	Set Temperature	Time in Minutes per Pound		Time in Min. per Lb. Started Cooking from Frozen State
Beef				
Standing Rib 6-8 Lbs.	300	Rare	18-20	43
		Medium	22/25	47
		Well Done	27-30	55
Less than 6 pounds	300	Rare	33	55
		Medium	45	60
		Well Done	50	65
Rolled Ribs	300	Rare	32	53
		Medium	38	57
		Well Done	48	65
Rump (high quality)				
Standing	300		25-30	50
Rolled	300		30-35	55
Lamb				
Leg	300		30-35	40/45
Rolled Shoulder	300		40-45	40-45
Shoulder (bone in)	300		30-35	40-45
Veal				
Leg	300		25-30	40-45
Shoulder	300		25	40-45
Boned and Rolled	300		40-45	40-45
Pork				
Loin	350		35-40	50-55
Fresh Ham	350		30-35	50-60
Smoked Pork				
Ham (New style)	300		15	
Ham (New style) Half	300		18-20	
Ham Butts	300		35/40	
POULTRY				
Chicken				
Stuffed 3-4 lbs.	350		45-40	
Stuffed 4-5 lbs.	350		40-35	
Stuffed over 5 lbs.	325		35/30	
Turkey				
8-10 lbs.	325		25-20	
10-14 lbs.	325		20-18	
14-18 lbs.	300		18-15	
18-20 lbs.	300		15-13	
Goose				
10-12 lbs.	325		30-25	
Duck				
5-6 lbs.	350		35-30	

BEEF CHART

Retail Cuts
Wholesale Cuts
Retail Cuts
Ground Beef
Heel of Round
Roast (Bake), Broil, Panbroil, Pantry, Braise
Braise or Cook in Liquid
Hind Shank
Cook in Liquid (Soup) or Braise
Rolled Flank
Flank Meat
Braise or Cook in Liquid
Flank Steak
Flank Steak Fillets
Braise
Plate "Boiling" Beef
Rolled Plate
Short Ribs
Braise or Cook in Liquid
Brisket
Corned Beef
Braise, Cook in Liquid — Cook in Liquid
Shank Knuckle
Cross Cut Fore Shank
Cook in Liquid (Soup), Braise
English Cut
Arm Pot-Roast
Arm Steak
Braise
ROUND
RUMP
SIRLOIN
FLANK
SHORT LOIN
SHORT PLATE
RIB
BRISKET
SHANK
SQUARE-CUT CHUCK
Round Steak
Top Round
Bottom Round (Swiss Steak)
Braise
Braise
Braise
Rolled Rump
Standing Rump
Braise or Roast
Sirloin Steak
Pin Bone Sirloin Steak
Broil, Panbroil, Pantry
Porterhouse Steak
T-Bone Steak
Club Steak
Broil, Panbroil, Pantry
Standing Rib Roast
Rolled Rib Roast
Rib Steak
Roast — Broil, Panbroil, Pantry
Blade Steak
Blade Pot-Roast
Triangle Pot-Roast
Boneless Chuck Pot-Roast
Shoulder Fillet
Braise
Rolled Neck
Boneless Neck
Braise or Cook in Liquid

VEAL CHART


Retail Cuts
Standing Rump Roast
Rolled Rump Roast
Roast or Braise
Sirloin Steak
Loin Chop
Kidney Chop
Braise or Panfry
Crown Roast
Rib Roast
Rib Chop
(Frenched)
Roast — Braise or Panfry — Roast
Blade Roast
Arm Roast
Roast or Braise
Blade Steak
Arm Steak
Braise or Panfry
Rolled Shoulder Roast
City Chicken
Roast or Braise — Braise, Panfry
Wholesale Cuts
LEG (Round)
LOIN
RIB
BREAST
SHOULDER
SHANK
Retail Cuts
Heel of Round
Hind Shank
Braise or Cook in Liquid
Round Steak (Cutlet)
Leg (Round) Center-Cut Roast
Braise or Panfry — Roast or Braise
Scallops
Rosettes
Braise or Panfry
Breast
Roast, Braise, Cook in Liquid
Mock Chicken Legs
Loaf
Braise or Panfry — Roast (Bake)
Riblets
Stew Meat
Braise or Cook in Liquid
Fore Shank
Patties
Braise Cook in Liquid — Braise or Panfry

PORK CHART

Retail Cuts

Boneless Loin Roast — Roast

Tenderloin (Frenched and Whole) — Roast, Braise, Panfry

Canadian Style Bacon — Roast, Broil, Panbroil, Panfry

Loin Chop

Rib Chop

Frenched Rib Chop

Butterfly Chop — Braise or Panfry

Sirloin Roast

Loin Roast (Center Cut)

Blade Loin Roast

Crown Roast — Roast

Fat Back — Lard - Salt Pork

Lard — Shortening

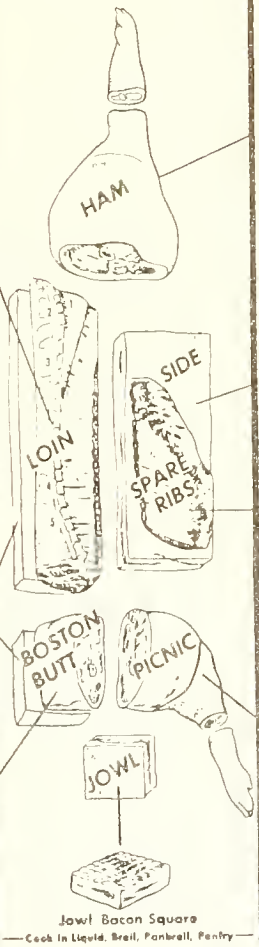
Blade Steaks — Braise, Panfry

Smoked Shoulder Butt — Roast (Bake), Cook in Liquid, Broil, Panbroil, Panfry

Boston Butt

Rolled Boston Butt — Roast

Wholesale Cuts



Jowl Bacon Square — Cook in Liquid, Broil, Panbroil, Panfry

Retail Cuts

Ham (Butt Half)

Ham (Shank Half) — Roast (Bake), Cook in Liquid

Ham Butt Slice

Center Ham Slice — Broil, Panbroil, Panfry

Fresh Ham Roast

Rolled Fresh Ham Roast — Roast

Bacon

Salt Pork — Broil, Panbroil, Panfry Cook in Liquid

Spare Ribs — Roast (Bake), Braise Cook in Liquid

Fresh Picnic Shoulder — Roast

Smoked Picnic Shoulder — Roast (Bake), Cook in Liquid

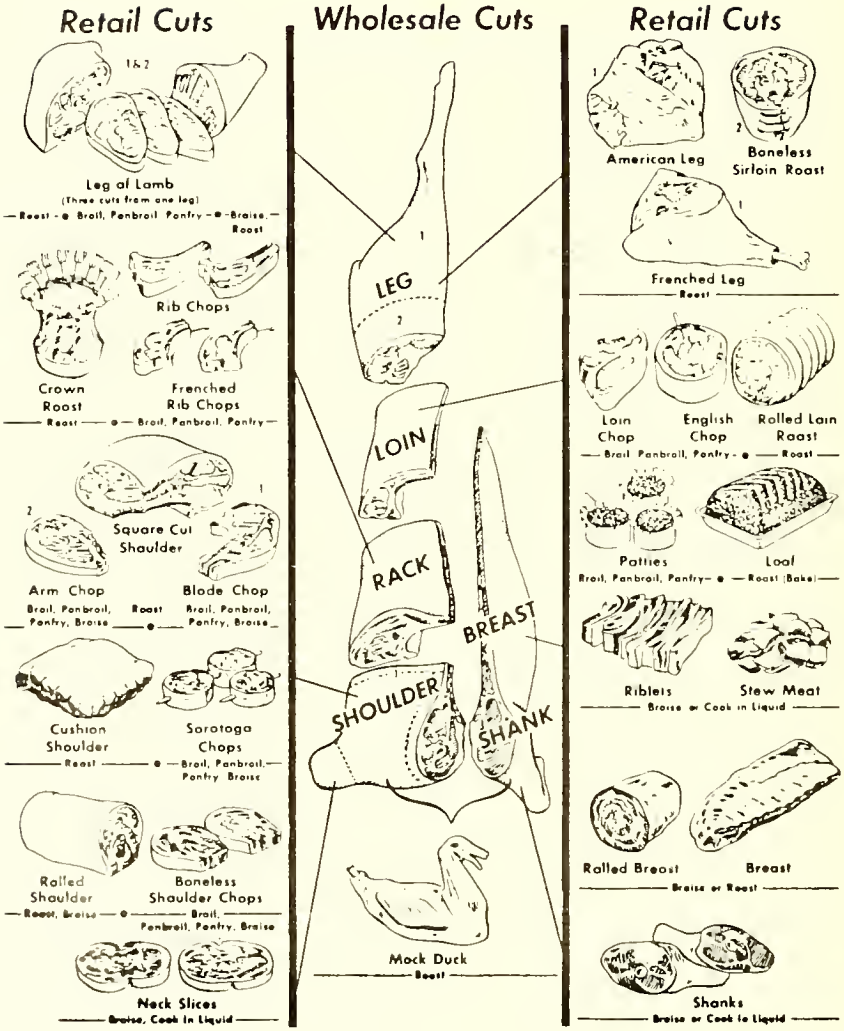
Cushion Picnic Shoulder

Rolled Fresh Picnic Shoulder — Roast

Fresh Shoulder Hock — Braise, Cook in Liquid

Arm Steak — Braise, Panfry

LAMB CHART


Retail Cuts
Wholesale Cuts
Retail Cuts
1&2
Leg of Lamb
(Three cuts from one leg)
Roast - Broil, Panbroil, Panfry - Braise, Roast
Rib Chops
Crown Roast
Frenched Rib Chops
Roast - Broil, Panbroil, Panfry
Square Cut Shoulder
Arm Chop
Blade Chop
Broil, Panbroil, Panfry, Braise - Roast - Broil, Panbroil, Panfry, Braise
Cushion Shoulder
Saratoga Chops
Roast - Broil, Panbroil, Panfry, Braise
Rolled Shoulder
Boneless Shoulder Chops
Roast, Braise - Broil, Panbroil, Panfry, Braise
Neck Slices
Braise, Cook in Liquid
LEG
LOIN
RACK
BREAST
SHOULDER
SHANK
Mock Duck
Roast
American Leg
Boneless Sirloin Roast
Frenched Leg
Roast
Loin Chop
English Chop
Rolled Loin Roast
Broil, Panbroil, Panfry - Roast
Patties
Loaf
Broil, Panbroil, Panfry - Roast (Bake)
Riblets
Stew Meat
Braise or Cook in Liquid
Rolled Breast
Breast
Braise or Roast
Shanks
Braise or Cook in Liquid

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough Biscuits caused from insufficient mixing.

2. Dry biscuits caused from baking in too slow an oven and handling too much.

3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.

2. Tunnels in muffins, peaks in center and a soggy texture are caused from overmixing.

3. For a nice muffin mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.

2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.

3. A heavy cake means too much sugar has been used or baked too short a period.

4. A sticky crust is caused by too much sugar.

5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.

6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.

7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).

8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

1. Pastry crumbles caused by over mixing flour and fat.

2. Pastry is tough caused by using too much water and over mixing dough.

3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400°-425° constant temperature.

BREADS:(YEAST)

1. Yeast bread is porous - this caused by over-rising or cooking at too low a temperature.

2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.

3. Bread does not rise - this is caused from over-kneading or from using old yeast.

4. Bread is streaked - this is caused from under-kneading and not kneading evenly.

5. Bread bakes uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

SUBSTITUTIONS

FOR. . .	YOU CAN USE. . .
1 tablespoon cornstarch	2 tablespoons flour OR 1½ tablespoons quick cooking tapioca
1 cup cake flour	1 cup less 2 tablespoons all-purpose flour
1 cup all-purpose flour	1 cup plus 2 tablespoons cake flour
1 square chocolate	3 tablespoons cocoa and 1 tablespoon fat
1 cup melted shortening	1 cup salad oil (may not be substituted for solid shortening)
1 cup milk	½ cup evaporated milk and ½ cup water
1 cup sour milk or buttermilk	1 tablespoon lemon juice or vinegar and enough sweet milk to measure 1 cup
1 cup heavy cream	⅔ cup milk and ⅓ cup butter
1 cup heavy cream, whipped	⅔ cup well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 tablespoons dried whole egg and 2 tablespoons water
1 teaspoon baking powder	¼ teaspoon baking soda and 1 teaspoon cream of tartar OR ¼ teaspoon baking soda and ½ cup sour milk, buttermilk or molasses; reduce other liquid ½ cup
1 cup sugar	1 cup honey; reduce other liquid ¼ cup; reduce baking temperature 25°
1 cup miniature marshmallows	About 10 large marshmallows cut-up
1 med. onion [2½ dia.]	2 tablespoons instant minced onion OR 1 teaspoon onion powder OR 2 teaspoons onion salt; reduce salt 1 teaspoon
1 garlic clove	1/8 teaspoon garlic powder Or ¼ teaspoon garlic salt; reduce salt 1/8 teaspoon
1 tablespoon fresh herbs	1 teaspoon dried herbs OR ¼ teaspoon powdered herbs OR ½ teaspoon herb salt; reduce salt ¼ teaspoon

THE METRIC SYSTEM

WEIGHT

1 kilogram	=	1000 grams
1 hectogram	=	100 grams
1 dekagram	=	10 grams
1 gram	=	1 gram
1 decigram	=	.1 gram
1 centigram	=	.01 gram
1 milligram	=	.001 gram

VOLUME

1 hectolitre	=	100 litres
1 dekalitre	=	10 litres
1 litre	=	1 litre
1 decilitre	=	.1 litre
1 centilitre	=	.01 litre
1 millilitre	=	.001 litre

METRIC CONVERSION

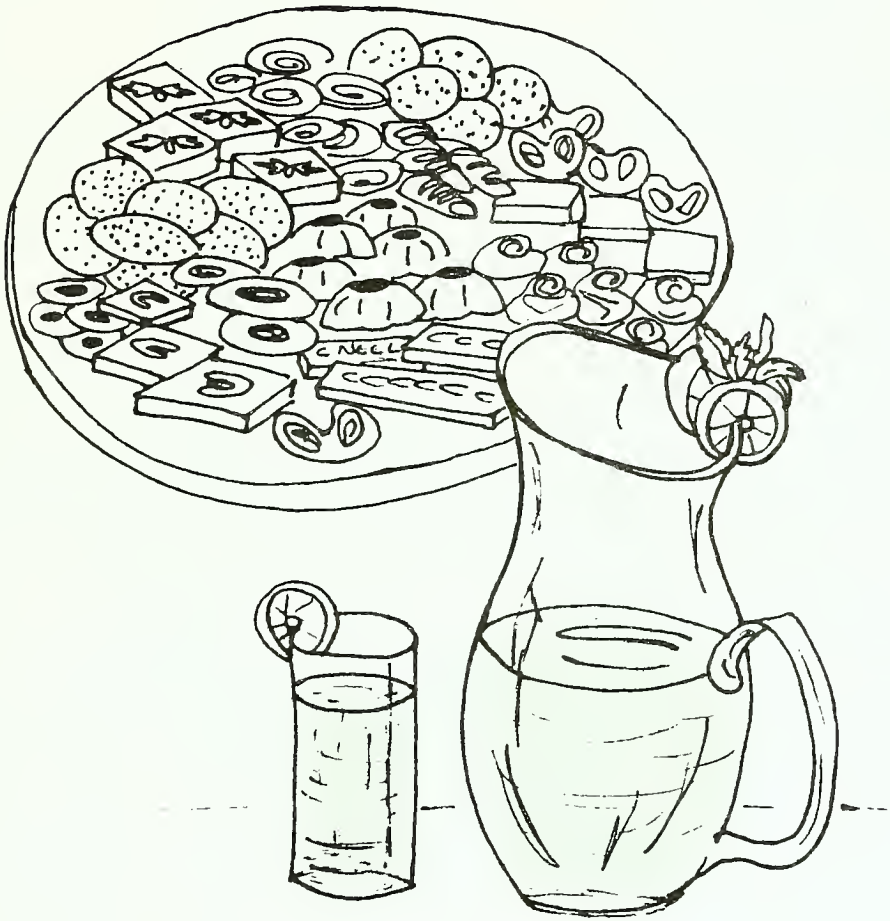
VOLUME

1 fluid oz.	=	29.5 millilitres
1 quart	=	approx. 1 litre
1 T.	=	scant 15 millilitres
1 t.	=	5 millilitres
1 c.	=	250 millilitres

WEIGHT

1 oz.	=	approx. 29 grams
1 lb.	=	approx. 454 grams
1 cup	=	213 grams margarine (or liquid solids)
1 cup	=	149 grams flour (or fine powders)
1 cup	=	202 grams sugar (or granular foods)
1 cup	=	106 grams rice (or grains)

Appetizers & Beverages



CREAM CHEESE BALL

Joy Hall

2-16 oz. pkgs. cream cheese
1 sm. can drained pineapple
¼-½ C. pecans

Soften cream cheese, then add pineapple and nuts. Mix well. Roll mixture into ball or place in serving dish. Refrigerate until ready to use.

CHEESE BISCUITS

Mrs. L. A. White

1 C. mayonnaise
1 lb. grated sharp cheese
3 T. Tabasco sauce
3 C. flour
1 tsp. salt

Preheat oven 350°.

Mix well and fill cookie press. Make thin on cookie sheet. Bake 25 minutes. Watch, these biscuits brown quickly.

CHEESE ROUNDS

Marizell Thompson

1 C. sharp cheese shredded
6 T. margarine
1 C. sifted flour
1 C. rice crispies
Dash salt
½ tsp. cayenne pepper

Preheat oven 350°.

Let margarine and cheese stand until room temperature in reached. Stir in flour, cereal, salt and pepper. Make balls size of marbles and place on cookie sheet. Flatten with fork. Bake 15 minutes.
Easy to scorch, watch after few minutes.

SAUSAGE & CHEESE BALLS

Joy Hall

3½ C. Bisquick
1-10 oz. pkg. sharp Cheddar cheese
1 lb. hot sausage

Preheat oven 400°.

Soften and grate cheese, mix in sausage and Bisquick with hands. Roll into small balls and place on cookie sheet. Bake 20 minutes.

SAUSAGE & CHEESE BISCUITS

Barbara Ray

1 lb. seasoned sausage
1 lb. Cheddar cheese, grated
4 T. Worcestershire sauce
2 eggs
3¼ C. biscuit mix
½ C. water

Preheat oven 375°.

Let sausage and cheese soften at room temperature and mix with rest of ingredients. Roll in balls one tablespoon at a time and place on ungreased cookie sheet. Bake 20 minutes. Serves 6 to 8.

SAUSAGE BITES

Carolyn Jackson

SAUSAGE:
1 lb. sausage
½ C. cracker crumbs
1 beaten egg
½ tsp. sage
⅓ C. milk

SAUCE: ¼ C. catsup
½ C water
1 T. soy sauce
1 T. vinegar
2 T. brown sugar

SAUSAGE: Beat with mixer on high 5 minutes. Form into small 1¼'' balls. Brown slowly in skillet and pour off grease. SAUCE: Mix ingredients together; pour over sausage balls. Simmer 15 minutes.

HAM-CHEESE DINNER ROLLS

Melba Estes

1 stick butter or margarine
3 T. prepared mustard
1 onion grated
3 T. poppy seed
3 doz. Pepperidge Farm dinner rolls
Swiss cheese and ham for each roll

Melt in saucepan the butter, mustard, onion and poppy seed. Split rolls-add above mixture, the ham and the cheese. Heat in oven until cheese melts.

HAM ROLLS

Joy Hall

½ lb. medium sliced ham
1 lg. pkg. cream cheese
1 tsp. garlic powder
3 T. chopped chives
1 T. minced onion

Soften cream cheese and mix with chives, garlic and onion. Spread on ham slices. Roll up ham width-wise and refrigerate. When ham roll is cold, slice inot 1'' size pinwheels.

VIENNESE BISCUITS

Carolyn Jackson

2 C. pkgd. biscuit mix
¾ C. Sealtest French Onion Dip'N Dressing
1 T. milk
1 tsp. onion salt

Preheat oven 450°.

Mix biscuit mix and onion salt well. Stir in Dip'N Dressing and milk with fork until soft dough is formed. Turn out on lightly floured board and knead gently 8 to 10 times. Roll out to ½'' thickness. Cut out biscuits with floured 1¾'' biscuit cutter and place on unbuttered baking sheet. Bake in very hot oven at 450° for 10-15 minutes. Serves 24 biscuits.

FAMOUS CRAB DIP

Marizell Thompson

1¼ C. mayonnaise
1 C. crab meat
½ C. Cheddar cheese grated fine
1 tsp. horseradish
4 T. French dressing

Mix all above, chill, and serve with crackers.

PIZZA SNACKS

Mark Buckner

1 can refrigerator biscuits
1 small can tomato sauce
Oregano
Grated cheese (assorted or any kind you like)
Assorted toppings for pizza (green pepper, onions, ground beef, mushrooms, etc.)

Place biscuits on ungreased large cookie sheet, leaving space between. Flatten each biscuit into a thin round circle. Spoon tomato sauce and grated cheese on each biscuit. Sprinkle on oregano. Add any other toppings you desire. Bake according to directions on refrigerator biscuit can.

VEGETABLE SANDWICHES

Carolyn Jackson

2 carrots
2 med. onions
1 C. mayonnaise
1 cucumber
1 green pepper
1 T. gelatin (1 envelope-may use tomato)

Grind vegetables together and drain in colander. Dissolve gelatin with 3 tablespoons of vegetable juice; add mayonnaise and season with salt and pepper. Mix, let stand overnight. Spread and eat.

CITRIC ACID PUNCH FOR 50 PEOPLE

Mary Walker

2 oz. citric acid (drug store)
1-12 oz. can of frozen orange juice
1 tall can pineapple juice
7 C. sugar

Pour 2 quarts boiling water over citric acid. Let stand 24 hours. Should be in glass, enamel or plastic container. Add other ingredients, plus 6 quarts of cold water. Serves 50.
Color, if desired, with food coloring.

CITRUS CREAM PUNCH

Elizabeth Bostic

1-12 oz. can frozen lemonade concentrate
1-6 oz. can frozen orange juice concentrate
9-6 oz. cans cold water
5 pt. pineapple sherbet
1 qt. vanilla ice cream
28 oz. bottle ginger ale if desired

Combine concentrates and water in large pitcher. Place sherbet and ice cream in punch bowl, pour contents of pitcher over these and stir until both are fairly well mixed. Serves 25.
For more Tang add ginger ale just before serving.

OLD VIRGINIA WASSAIL

Barbara Ray

2 qts. apple cider
2 C. orange juice
2 C. pineapple juice
¼ C. lemon juice
1 cinnamon stick
1 tsp. whole cloves
Honey to taste

Heat in large pan until heated through, serve. Can be stored in refrigerator and heated as needed. Served 20.
We drink this all winter.

HOT CHOCOLATE MIX

Glenda Williams

2¾ lb. box powdered milk
2 lb. box instant chocolate mix
1 lb. box powdered sugar
1 lb. jar instant creamer

Mix and store in airtight container. Use ⅓ cup mix for one cup hot water or to your own taste.
May be kept indefinitely in tight container.

INSTANT RUSSIAN TEA

Marizell Thompson

1-1 lb. 2 oz. jar Tang
1 C. lemon flavored ice tea mix (sweetened without sugar)
½ tsp. ground cloves
1 tsp. cinnamon
¾ C. sugar to taste

Store in airtight container. Use 1½ teaspoons to one cup of hot water.

INSTANT RUSSIAN TEA

Sandra Holbrook

2 C. Tang
1 C. instant tea
1½ C. sugar
1-3 oz. pkg. lemonade mix with sweetener
¾ tsp. cloves
¾ tsp. cinnamon

Mix and store in airtight container. Two teaspoons in one cup hot water.

HOT TEA TODDY

Donna R. Johnson

3 C. water
½ C. orange juice
2 T. lemon juice
2 Lipton family size tea bags
1-10 whole cloves
¼ C. sugar
1 cinnamon stick

In medium saucepan combine water, sugar, cloved and cinnamon stick. Bring to a boil, pour mixture over tea bags, stir in juices. Heat, serve in mugs with clove studded orange slices. Serves 6.

SPICY HOT TEA PUNCH

Geraldine Westall

5 qts. water
4 C. sugar
2 T. whole colves
1-3'' piece cinnamon
1 T. whole allspice
6 tea bags
1 C. pineapple juice
⅔ C. lemon juice (about 3 lemons)
1 C. orange juice (about 3 oranges)

Combine one quart water, sugar, and spices; bring to boil, reduce heat and simmer 5 minutes, then strain. Bring to boil 1 quart water and pour over tea bags and steep 5 minutes. Combine spice mixture, tea and juices; boil remaining 3 quarts water and add to above mixture. Refrigerate unused portion and reheat as needed. Serve with a thin slice of lemon studded with whole clove if desired. Serves 6 quarts.

PARTY PUNCH

"Pic" Westall

1 lb. 3 oz. sugar
1½ qt. hot water
3 qt. cold water
12 lemons
1 qt. pineapple juice
1 qt. orange juice
1 qt. grape juice
Ice

Dissolve sugar in hot water. Add to other ingredients.

SLUSH PUNCH

Lucille Allen

3½ C. sugar
6 C. water
2 small or 1 large jello - flavor depending on color desired
1 large can pineapple juice
1 qt. orange juice-fresh or frozen
10 T. lemon juice
Ginger ale

Boil for three minutes the sugar and water, remove from heat and add jello. Add rest of ingredients and pour into two half gallon plastic containers and freeze (at least overnight). One hour before using remove from freezer. When ready to use empty into large container, mash with potato masher, put into punch bowl and add 3-28 oz. bottles of ginger ale.
Add more ginger ale if desired.

THE KIND OF HOUSE

The kind of house that I grew up in
Was one you could chase a scraggy pup in
And let old Tabby sleep on your bed.
This house had the smell of baking bread
The linen fresh from the wind-blown line
And a potbellied stove burning pitchy pine.
The rugs were worn on the creaky floors
Of the many rooms. But the rooms had doors,
And the doors would shut so a child could lie
With the cat by a windowful of sky
And read or dream or stare at a bird.
For here was a house where nobody'd heard
Of being adjusted: you yelled and fought
And worked and loved. And you sang a lot.
And growing up in this house was such
That you rarely noticed the process much.

GEORGIE STARBUCK GALBRAITH

CARROT JUICE

Louise Wint

1 lb. carrots, washed and scrubbed
1 tsp. vanilla
1 can sweetened condensed milk, or evaporated milk with sugar added

Grate carrots, or blend with water in blender. Add about 4 cups of water to carrots. Mix and swish to release the carrot juice into the water. Squeeze through cheesecloth until you have about 4 cups of liquid. Mix with milk, sugar and vanilla to taste. Serve very cold.

CHRISTMAS PUNCH

Lottie Jackson

1 qt. apple juice
1 qt. cranberry cocktail juice
1 big Hawaiian Punch (7 fruit juices)
4-1 qt. size Canada Dry ginger ales

Combine first 3 ingredients. Add ginger ale just before serving. Makes 2 gallons.

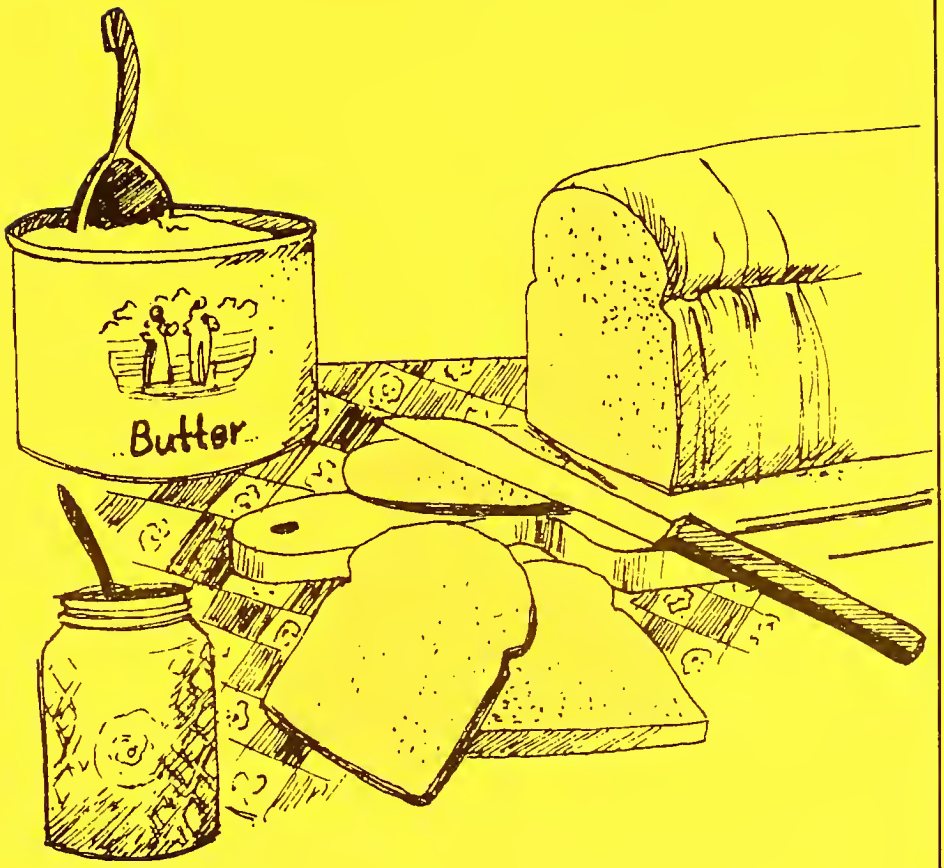
CREAM CHEESE BALL

Genie Sellers

2-8 oz. pkgs. cream cheese, softened
1-8½ oz. can crushed pineapple, drained
2 C. finely chopped pecans
¼ C. finely chopped green pepper
2 T. finely chopped onion
1 T. seasoned salt (opt.)

Mix cream cheese, pineapple, pepper, onion, salt and ½ of nuts. Form into a ball or log and roll in other half of nuts. Refrigerate overnight. Serve with unsalted crackers.

Breads



Breads

BISCUITS

Marizell Thompson

2 C. self-rising flour
5 T shortening
¾ C. milk

Preheat oven 450°.

Put flour in bowl and cut in shortening until particles are small and evenly distributed throughout flour. Add enough milk to make a workable dough. Turn out dough onto floured board and knead 8 or 9 times. Roll or pat dough to about 1/3'' thickness. Cut into biscuits. Bake on greased baking sheet for about 10 to 12 minutes or until lightly browned. Serves 12 - 2½'' biscuits.
If you wish, you can bake the biscuits just until the edges barely begin to brown. Remove from oven and cool, then freeze. To use, pop them back into oven and finish browning.

ANGEL BISCUITS

Sara Yeargin

5 C. unsifted all-purpose flour
¼ C. sugar
1 tsp. soda
1 tsp. baking powder
2 tsp. salt
1 C. shortening
¼ C. warm water
1½ C. buttermilk
2 pkgs. yeast

Preheat oven 425°.

Sift dry ingredients. Cut in shortening. Dissolve yeast in warm water and add to buttermilk. Mix with flour to make a soft dough (add more flour if needed). Roll out and cut with biscuit cutter - the number of biscuits needed. Put remaining dough in covered plastic or glass container and refrigerate until needed. Dough will keep several days. Bake on biscuit pan 15 minutes or until brown. Serves 2½-3 dozen biscuits.

JIFFY BISCUITS

Gordon Woodby

3 T. mayonnaise
1 C. self-rising flour
⅔ C. milk

Preheat oven 425°.

Mix all ingredients in bowl. Spoon into greased muffin tins. Bake at 425° for 10 minutes or until brown. Makes 9 muffins.

BANANA BREAD

Elizabeth Bostic

⅔ C. sugar
½ tsp. baking powder
2½ C. flour
½ C. sweet milk
2 very ripe bananas
½ C. shortening
½ tsp. salt
2 eggs
1 tsp. soda

Preheat oven 325°.

Cream together shortening and sugar - add well beaten eggs. Mix well. Sift flour, salt and baking powder - add milk. Beat. Mash bananas with s **silver** fork and add soda to bananas. Stir into bread mixture and beat until smooth. Pour into well greased 9x5x3'' loaf pan. Bake in slow oven 325° for 45 minutes.
This is an **old** recipe from **Comfort Magazine** that I cut out when I was about 15 years old. At that time bananas were not used in cooking very much. The recipe is quite similar to ones today except for the directions which I am including. When I was a young bride my mother-in-law asked for this recipe which I proudly gave. For a different bread that is easy to make and easy to eat try this banana recipe. Bananas are unpredictable in cooking - if handled with precision and lightness of touch they cover themselves with glory. But in unsympathetic hands they often prove sodden failures. This bread is delicious served hot. For a tempting sandwich, slice day old bread very thin and spread with cream cheese.

HOLIDAY BANANA BREAD

Bettie C. Williams

1¾ C. sifted all-purpose flour
⅔ C. sugar
3 tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
1 C. regular margarine
1 C. mashed very ripe bananas
2 eggs
½ C. chopped walnuts
¼ C. chopped candied citron
¼ C. chopped orange peel (candied)
¼ C. candied cherries
¼ C. chopped candied pineapple
¼ C. dark raisins

Preheat oven 350°.

Into large bowl, sift flour with sugar, baking powder, salt and soda; with pastry blender, cut in margarine until mixture resembles coarse crumbs. Add banana and eggs: with electric mixer at low speed, beat two minutes. Add nuts, candied fruit and raisins; beat until well blended. Turn into well greased 9x5x3'' pan. Bake 1 hour and ten minutes, or until cake tester inserted in center comes out clean. Let cool in pan on wire rack 10 minutes. Remove from pan. Let cool completely on rack. Wrap with plastic film, then with foil, and store overnight before serving. Makes one loaf.

CRANBERRY BANANA BREAD

Sara Bryson

¼ C. butter
1½ C. sugar
1 egg, beaten
2 C. flour
1½ T. baking powder
1 tsp. salt
½ tsp. soda
⅔ C. mashed bananas
1¼ C. chopped cranberries
½ C. chopped nuts

Preheat oven 350°.

Cream butter and sugar. Add other ingredients and mix well. Pour into greased 9x5x3'' pan or pans. (I sometimes make small ones.) Bake 65-70 minutes. This bread may be frozen for as long as 2 months.

CORN BREAD

O. L. (Louie) Taylor

1½ C. self-rising corn meal
2 eggs
⅓ C. Mazola cooking oil
Small can creamed corn
1 med. onion (chopped fine)
1 C. sour cream

Preheat oven 350°.

Mix all ingredients in large bowl. Pour into 8x8'' baking pan. Bake 45 minutes at 350°. For added taste, add in 2 teaspoons of soy sauce.

JALAPEÑO CORN BREAD

Ann Lipe

1 C. corn meal
1 C. milk
½ C. oil
2 eggs
1 can cream style corn
½ tsp. baking powder
½ tsp. salt
1 lrg. onion, grated finely
1 lb. pkg. longhorn cheese (grated)
3 jalapeño peppers (chopped)

Preheat oven 350°.

Mix all together, pour in greased 9x13'' pan. Bake 1 hour. I put milk, onion, pepper and eggs in blender to chop.

''Speech is like a wheel; the longer the spoke the greater the tire.''

RUTH'S CORN BREAD

Mrs. Harold Rea

¾ C. corn meal
¾ C. flour
2 heaping tsp. baking powder
¾ tsp. salt
1 egg
6 rounded T. bacon drippings
¾ C. milk

Sift together corn meal, flour, salt, and baking powder. Break egg in 1 cup container and beat well. Add enough milk to fill cup. In 6-7'' iron skillet heat to smoking temperature 6 tablespoons bacon drippings. Tilt sides of skillet to grease sides. Mix dry ingredients with milk and egg. Blend thoroughly. Pour excess bacon drippings into this and beat well. Mixture of dry ingredients and milk and egg will rise rapidly. Beat only enough to blend. Pour mixture into hot skillet immediately and cook at 400° until golden brown on top - approximately 25-30 minutes. Serves 4.

CRANBERRY FRUIT BREAD

Mazie Dunkelberg

2 C. sifted all-purpose flour
1 C. sugar
1½ tsp. baking powder
½ tsp. soda
1 tsp. salt
1 egg, well beaten
¾ C. orange juice
1 T. grated orange rind
3 T. salad oil
½ C. chopped nuts
2 C. fresh or frozen cranberries, coarsely chopped

Preheat oven 350°.

Sift together flour, sugar, baking powder, soda, and salt. Combine egg, orange juice, orange rind, and salad oil. Mix only to dampen. Carefully fold in nuts and cranberries. Spoon into greased 9x5x3'' loaf pan. Spread corners and sides slightly higher than center. Bake 350° oven for 1 hour or until crust is brown and toothpick inserted comes out clean. Remove from pan. Cool. Store overnight for easy slicing. This bread freezes well.

Happiness is not a pleasure preserved in the pantry of the past, or a promise packaged in the freezer of the future. It is a feast to be found on the table of today.

HONEY RYE BREAD

Alene Shroat

3 C. rye flour
½ C. dry milk
1 T. salt
2 pkgs. dry yeast
3 C. water
½ C. honey
2 T. cooking oil
4½-5 C. all-purpose flour
1 T. caraway seed
1 T. dill seed

Preheat oven 375°.

In large bowl, combine 3 cups rye flour, and seeds, dry milk, salt, and yeast; mix well; heat water, honey, and oil to 115°, add liquid to flour mixture, beat at low speed in mixer ½ minute. By hand stir in 1 cup of flour, then enough of the rest to make stiff dough. Knead 5 minutes. Place in greased bowl, cover and let rise till double 45-60 minutes. Punch down, divide in half, cover, let rest 10 minutes. Shape each half in a loaf. Place in greased 9x5x3'' loaf pans. Cover, let rise till double, 30-45 minutes. Bake 30-35 minutes. Makes 2 loaves.
May make more than two loaves unless measurements are scant.

QUICK YEAST BREAD

Mrs. T. R. Hill

1 pkg. yeast
1 C. warm water
1 beaten egg
2 T. sugar
½ C. salad oil
3 C. self-rising flour

Preheat oven 375°-400°.

Dissolve yeast in warm water. Stir all ingredients. Spoon into muffin tins. Bake 15-20 minutes. Can keep dough in refrigerator for several days. After refrigeration, keep dough at room temperature 3 hours before baking.

SALLY LUNN BREAD

Mrs. Nan Hyder (Aunt of Len Williams)

2 pkgs. dry yeast
½ C. very warm water
1½ C. scalded milk (cooled to lukewarm)
2 T. sugar
½ tsp. salt
2 eggs
¼ C. shortening (margarine is better)
5½ C. flour

Preheat oven 350°.

Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, shortening, and flour. Beat until smooth. Let rise in warm place until double (about 1 hour). Stir batter. Pour into greased 10x4'' tube pan and let rise to 1'' of top of pan (about 45 minutes). Bake 45-50 minutes. Makes 16 servings.
Melts in your mouth.

QUICK YEAST BREAD (OR ROLLS)

Kay Burleson

3 C. presifted flour
1 pkg. dry yeast
1 C. lukewarm water
¼ C. liquid shortening
1 T. sugar
1 egg
1 tsp. salt

Preheat oven 375°.

Measure 2 cups flour into mixing bowl. Set aside. Into electric blender, put yeast, water, and remaining cup flour. Cover. Press MIX button. Blend 20 seconds. With motor on remove cover and add remaining ingredients. When mixture is smooth, press OFF. Pour mixture into mixing bowl over flour and mix thoroughly. Cover and let rise 1½ hours. Stir down. Fill greased loaf pan (or muffin cups ½ full). Spread surface of dough lightly with soft butter or margarine. Cover. Let rise 45 minutes. Bake in preheated oven 20-25 minutes. Makes 12 muffins or 1 loaf. You will probably need to add approximately ½ to 1 cup extra flour so that mixture will not be too sticky to handle. I usually include either caraway seeds in the mixing of the dough or spread poppy or sesame seeds on top with butter. Also, sea salt is good to sprinkle on top.

ZUCCHINI BREAD

Mrs. Joel S. Williams (Susan)

*4 C. coarsely shredded zucchini
**3 C. all-purpose flour
2½ C. sugar
1¼ C. vegetable oil
4 eggs, beaten
1 T. plus 1 tsp. vanilla
1 T. ground cinnamon
1½ tsp. salt
1½ tsp. baking soda
½ tsp. baking powder
1 C. chopped nuts (optional)

Preheat oven 325°.

Grease generously bottoms only of 2 loaf pans, 9x5x3''. Blend all ingredients on low speed 1 minute, scraping bowl constantly. Beat on medium speed 1 minute. Pour into pans. Bake until wooden pick inserted in center comes out clean, approximately 50 minutes to 1 hour. Cool 10 minutes; remove from pans. Cool completely. Makes 2 loaves.
*Do Not Shred Zucchini in Blender.
**If using self-rising flour, omit salt, baking soda and baking powder.

ZUCCHINI BREAD

William Reese

3 eggs
1 C. cooking oil
2 C. sugar
2 C. grated zucchini
2 tsp. vanilla
3 C. flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. cinnamon
½ tsp. salt
½ C. chopped pecans

Preheat oven 325°.

Cream first 5 ingredients. Add flour, soda, baking powder, cinnamon, salt and last add pecans. Bake in 2 greased and floured loaf pans 55-60 minutes.

ZUCCHINI NUT BREAD

Mildred Burns

4 lrg. eggs
1 C. light vegetable oil
1 tsp. salt
1 tsp. cinnamon
2 C. grated unpeeled zucchini squash
1 C. raisins
2 C. sugar
3½ C. flour
1½ tsp. soda
¾ tsp. baking powder
1 C. chopped pecans or walnuts

Preheat oven 350°.

Beat eggs, adding sugar until well mixed. Add vegetable oil and beat. Mix together with flour, salt, soda, cinnamon, and baking powder. Add this to eggs, sugar, and oil mixture together with zucchini mixture alternately. Bake in loaf pan 55 minutes. Makes 2 large loaves.

MURR'S GINGERBREAD

Elizabeth Bostic

½ C. sugar
½ C. butter
2 eggs, well beaten
1 C. molasses
1 tsp. ground cloves
½ tsp. ground ginger
2½ C. sifted flour
1 C. boiling water

Preheat oven 350°.

Cream the butter and add the sugar gradually. Blend well and add eggs and molasses. Fold in the dry ingredients that have been sifted together. Add hot water quickly and place batter in well-greased 13x9'' pan. Bake at 350° for about 40 minutes. Serves 12.
This is delicious served hot with butter or a lemon sauce.

HUSH PUPPIES

Sarah Williams

1 C. corn meal
½ C. sifted plain flour
1½ tsp. baking powder
¾ tsp. salt
2 T. onion, minced (or 1 small onion)
1 egg
⅔ C. milk

Mix dry ingredients together. Put cut up onion and egg in blender with a small amount of the milk - mince onion well. Add this to dry ingredients with the rest of the milk. Mix well. Drop by teaspoon in hot grease and fry till golden brown.

HUSH PUPPIES

Boots Crandall

1 C. all-purpose four
2 C. sifted corn meal
2 T. sugar
1 tsp. salt
3 tsp. baking powder
2 eggs
2 C. milk

Combine dry ingredients. Beat eggs and milk together and add to dry ingredients. Drop by spoonfuls into deep, hot shortening. Fry until brown. Serves 8-10.

EASY MAYONNAISE MUFFINS

Mary W. Walker

1 C. self-rising flour
1 heaping T. mayonnaise
½ C. milk (sweet)

Preheat oven 400°.

Put all ingredients in mixing bowl and stir until moistened. Fill greased or Teflon muffin tins about ½ full and bake 15 minutes or until brown. Serves 6 large or 12 small muffins.

MELT IN YOUR MOUTH MUFFINS

Teresa Buckner

2 C. flour
½ tsp. salt
1 C. sweet milk
4 T. melted fat (or oil)
2 tsp. baking powder
4 T. sugar
1 egg

Preheat oven 425°.

Sift flour, baking powder, salt, and sugar. Beat egg, add milk and fat. Pour egg mixture into bowl with flour mixture. Stir to combine. Fill muffin cups half full. Bake 20 minutes. Serves 12.

QUICK MUFFINS

Betty Gaines

1 C. self-rising flour
¼ C. sugar
2 T. mayonnaise
½ C. milk

Preheat oven 425°.

Combine ingredients. Bake for 12 minutes in muffin tins. Makes 12 small muffins.

AUNT MARGO'S FOOLPROOF ICEBOX ROLLS

Mrs. Harry L. Nettles
submitted by Eugenia Gibson

1 C. hot water
1½ pkgs. yeast
2 T. shortening
3 T. sugar plus ½ tsp. sugar
1 egg
1 tsp. salt
4 C. flour (approximate amount)

Preheat oven 400°.

Pour hot water over shortening, 3 tablespoons sugar and salt. Let stand until lukewarm. Add 1 well-beaten egg to above mixture. In small bowl, put 1½ packages of yeast. Add small amount of warm water and ½ teaspoon sugar. Leave until yeast is dissolved and then add to above mixture. Add 2 cups flour, beat well; then add 2 more cups flour and beat well. Cover well with cloth and lid or with Saran Wrap. Let rise overnight in icebox (important to keep well covered.) Grease muffin pans. Dust hands lightly with flour to keep mixture from sticking to hands. Put three small balls of mixture in each greased muffin cup to make cloverleaf rolls. Let rise 3 hours before baking. Cover with cloth while rising. Should be kept at room temperature. Bake at around 400° until brown. Serves 24 average size rolls.
Amount of flour will vary depending on kind used. Mixture should not be too stiff.

DINNER ROLLS

Barbara Spano

3 T. sugar
3 T. butter
2 T. lukewarm water
1 tsp. salt
½ C. lukewarm milk
1 yeast cake or 1 env. of yeast

Preheat oven 425°.

Cream butter and sugar. Dissolve small cake yeast in 2 tablespoons lukewarm water. Beat 1 egg and 1 teaspoon salt and ½ cup lukewarm milk. Mix all together. Add about 3 cups flour (more or less). Let rise until double in bulk - about 2 hours. Divide into two parts. Roll out about ¼'' thick. Cut into eighths. Brush with melted butter. Roll up starting at large end. Let rise 1 hour on cookie sheet. Bake 10 minutes at 425°.

NINETY-MINUTE ROLLS

Karen Shuford

2 to 2½ C. unsifted flour
2 T. sugar
1 pkg. active dry yeast
½ C. milk
¼ C. water
2 T. margarine

Preheat oven 375°.

Thoroughly mix ¾ cup flour, sugar, salt, and yeast. Heat milk, water, and margarine until liquids are very warm (120°-130°). Add to dry ingredients and beat 2 minutes at medium speed. Add ¼ cup flour. Beat at high speed 2 minutes. Stir in enough additional flour to make a soft dough. Turn out onto floured board;knead 2 to 3 minutes, until smooth. Place in greased bowl;turn to grease top. Cover; place bowl into larger bowl or pan of very warm water. Let rise 15 minutes. Turn dough onto floured board. Divide into 12 equal pieces. Shape into smooth balls. Arrange in greased 8'' round cake pan. Cover, place pan in shallow bowl or pan of very warm water. Let rise 15 minutes. Bake until done, 20-25 minutes. Cool slightly on wire rack. Serves 1 dozen.
This recipe can be doubled or tripled. Rolls can be frozen after baking.

OLD-FASHIONED VINEGAR ROLLS

Sarah Williams

¾ C. cider vinegar
1½ C. water
1¼ C. sugar, divided
4 tsp. cinnamon, divided
2 C. sifted enriched flour
1 T. baking powder
1 tsp. salt
⅓ C. shortening
¾ C. milk
4 T. butter or margarine, divided

Preheat oven 375°.

Combine vinegar, water, 1 cup sugar, 2 teaspoons cinnamon in saucepan. Stir over low heat until sugar dissolves. Cook over medium heat for 20 minutes. Meanwhile, mix and sift flour, baking powder and salt. Cut in shortening and stir in milk to make a soft dough. Roll into a rectangle about ¼'' thick. Combine remaining sugar and ciinnamon, and sprinkle over surface of rectangle. Dot with 2 tablespoons butter. Roll up, starting at longer side. Cut crosswise into 8 slices (about 1¼'' each). Place cut side up, close together in a deep 1 quart baking dish. Pour hot vinegar mixture over all. Bake at 375° 30-40 minutes. Serve hot with heavy sour cream. Serves 8.

ONE HOUR BUTTERMILK ROLLS

Whyliene Moody

2 yeast cakes or pkgs.
¼ C. warm water
3 T. sugar
1½ C. lukewarm buttermilk
½ C. shortening, melted
4½ C. flour
½ tsp. baking soda
1 tsp. salt

Crumb yeast cakes into warm water; add lukewarm buttermilk, sugar, and shortening. Sift into buttermilk mixture the flour, baking soda, and salt. Beat smooth and let stand 10 minutes. Roll out dough and shape into rolls. Let rise about 30 minutes. Bake in a hot oven at 400° 15-20 minutes or until lightly browned. Makes about 2 dozen rolls.

SELF-RISING ROLLS

Alene R. Shroat

1½ sticks oleo
¼ C. sugar
1 egg
1 env. yeast
2 C. very warm water
3 C. self-rising flour

Preheat oven 425°-450°.

Mix margarine and sugar well, add egg. Combine water and yeast, add to first mixture. Add flour, stir well. Pour in buttered muffin pans and bake 20 minutes. Serves 2½ dozen.
For variety, add rye flour (no more than 1 cup), caraway seed 1-2 tablespoons

MONKEY BREAD

Alene Shroat

1 C. milk
1 C. butter or margarine, melted and divided
4 T. sugar
1 tsp. salt
1 pkg. dry yeast
3½ C. all-purpose flour

Preheat oven 375°.

Combine milk, ½ butter, sugar, and salt in a saucepan; heat until butter is melted. Cool to 105°-115°; stir in yeast until dissolved. Place flour in a large bowl; make a well in flour and pour in liquid mixture. Stir until blended. Cover and let rise until doubled in bulk, about 1 hour and 20 minutes. Turn dough out on a floured surface. Roll ¼'' thick. Cut into 3'' squares. Dip each square into remaining butter. Layer squares in a 10'' tube or bundt pan. Let rise until doubled in bulk, about 30 or 40 minutes. Serves 6.
This is a finger bread - better with real butter.

NOTES

APPLESAUCE AND RAISIN BREAD

Helen D. Greene

2 C. self-rising flour
1 tsp. cinnamon
½ tsp. ground cloves
¼ C. brown sugar (twin)
¼ C. oil
2 eggs (beaten)
1 C. applesauce (unsweetened)
1 C. seedless raisins
½ C. chopped nuts

8½x4½'' loaf pan — 350° — 50-55 minutes

Stir together flour, cinnamon and cloves. Combine applesauce, eggs, sugar and oil. Stir in raisins and nuts. Add all at once to flour; stir till moistened. Pour into greased loaf pan. Allow to cool in pan 15 minutes before removing.

Good for diabetics.

BROWN BREAD

Dottie Heffron

1 C. white flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
½ C. sugar
2 C. graham flour
½ C. molasses
2 C. milk
½ C. raisins and ½ C. nuts - opt.

2-6x9½'' loaf pans — 350° — 30 minutes

Sift together first 4 ingredients and add rest of ingredients. Mix until moistened well. Add raisins and nuts, if desired. No need to grease pans. Remove from pans immediately while still warm.

HERB AND ONION BREAD

Dottie Dorsey

½ C. milk
1½ T. sugar
1 tsp. salt
1 T. butter
1 pkg. yeast
½ C. warm water
2¼ C. white or whole wheat flour
½ sm. onion, minced
½ tsp. dried dill weed
1 tsp. crushed, dried rosemary

Loaf pan — 350° — 1 hour

Scald the milk and dissolve in it the sugar, salt, and butter; cool to lukewarm. In a large bowl, dissolve the yeast in the warm water. Add the cooled milk, flour, onion and herbs, and stir well with a large wooden spoon. When smooth, cover bowl with a towel and let rise in warm place until triple in bulk - about 45 minutes. Stir down and beat vigorously for a few minutes, then turn into a greased pan. Let it stand in a warm place about 10 minutes before putting into a preheated oven.

ORANGE PECAN BREAD

Lucille Allen

¾ C. butter or margarine (soft)
1½ C. sugar
3 eggs
2¼ C. plain flour
¼ tsp. soda
¼ tsp. salt
¾ C. buttermilk
¾ C. chopped pecans
1-2 T. grated orange rind

9x5x3'' loaf pan 375° 1 hour and 20 minutes

Cream butter and add sugar gradually, beating well. Add eggs and beat. Combine flour, soda and salt. Add to mixture alternately with buttermilk, beginning and ending with flour. Stir in pecans and orange rind. Pour into greased and floured loaf pan. Bake until pick in center comes out clean. Cool in pan 10 minutes, then remove from pan and cool.

Freezes well.

PITA BREAD

Nita Williams Brunner

5 C. all-purpose flour
1 T. sugar
2 tsp. salt
1 pkg. yeast
2 C. warm water

450° 5 minutes

Combine 2 cups flour with remaining ingredients. Gradually add water, beating until smooth. Stir in remaining flour, about 1 cup at a time. Knead on floured surface for 8-10 minutes - dough should be smooth and elastic. Place in oiled bowl, cover with a damp dish towel and allow to rise until doubled (about 1 hour). Punch down; cover, and allow to ''rest'' for 30 minutes. Divide into 6-8 equal pieces. Roll each piece into a 6''-8'' circle on a floured surface. If using a gas oven, slide the circle of dough directly onto the floor of the oven which has been preheated to 450°. If using electric range, preheat an iron skillet or a heavy baking sheet, slide dough circle onto it and place on lowest rack. Bake about 5 minutes - bread will puff up. Cool on wire racks and cut in half (diameter) for sandwiches. Filling goes into pocket.

RHUBARB BREAD

Dottie Heffron

1½ C. brown sugar
⅔ C. liquid shortening
1 C. sour milk
1 egg
2½ C. flour
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1½ C. finely diced rhubarb
½ C. chopped nuts

2-6x9½'' loaf pans 350° 1 hour

Blend first 4 ingredients. Add dry ingredients, sifted together, and vanilla. Stir in raw diced rhubarb and nuts.

ROCK EAGLE BRAN YEAST ROLLS

Dr. Diane Smathers
(Submitted by Helen Greene)

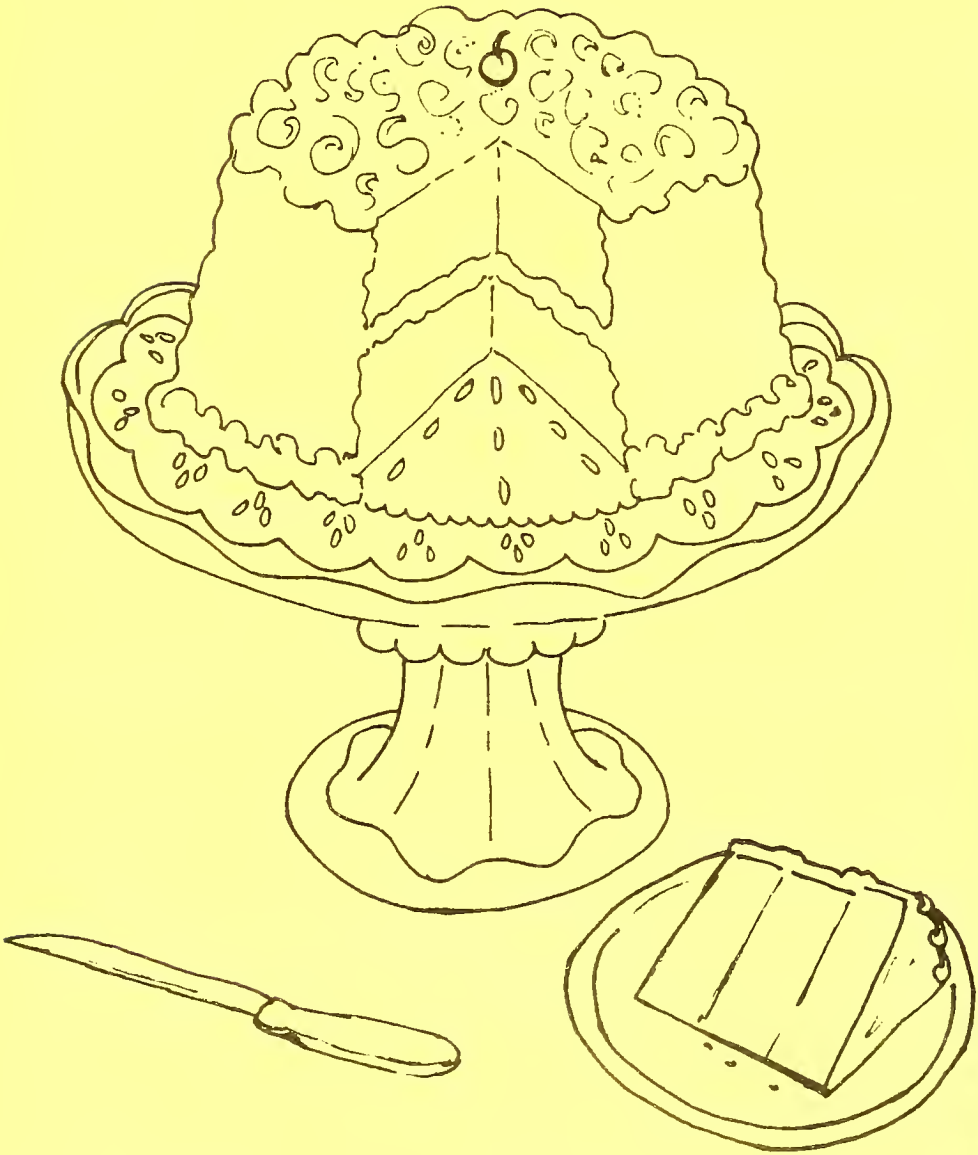
1 C. vegetable shortening
½ C. sugar
1 C. all-bran cereal
1½ tsp. salt
1 C. boiling water
5 C. (or more) all-purpose flour
2 eggs
2 pkgs. yeast
1 C. lukewarm water

400° 15 minutes

Add yeast to lukewarm water. Put shortening, sugar, cereal and salt in large mixing bowl. Add boiling water. Stir until shortening is melted. Let stand until mixture is lukewarm. Add well-beaten eggs and yeast in water. Add flour and beat well. Let rise until double in size. Make into desired shapes. Let rise 2 hours. Bake until brown. GOOD. Makes 3 dozen.

After rolls are cut, dip into melted margarine, if desired (or may refrigerate and use next day).

Cakes & Frostings



1-2-3-4 CAKE

Allie Reese

½ C. butter
½ C. Crisco
2 C. sugar
4 eggs, well beaten
3 C. flour
2 tsp. baking powder
1 C. milk
2 tsp. vanilla

Preheat oven 350°.

Cream butter and Crisco with sugar until creamy. Add eggs which have been beaten until fluffy. Sift flour and baking powder together and alternate with milk. Bake in tube pan in moderate oven until done, 1 hour.
Tastes like pound cake.

APPLE CAKE

Mrs. Bithian B. Watts

1½ C. Wesson oil
3 C. sugar
3 lrg. eggs
3 C. flour
1 tsp. soda
1 tsp. salt
3 C. sliced apples
1½ C. chopped black walnuts
1 tsp. vanilla

Preheat oven 325°.

Mix ingredients together and bake in 13x9'' pan 1 hour. Four to six servings.

GLAZE:

1 C. light brown sugar
1 tsp. vanilla

Cook 2½ minutes, stirring constantly. Spoon on cake while both are hot. Makes 4-6 servings.

RECIPE FOR MAKING A HOME

Take a half cup of friendship, add one cup of thoughtfulness, cream together with a pinch of powdered tenderness, very lightly beaten in a bowl of loyalty with one cup of faith, one of hope, and one of charity. Be sure to add a spoonful of gaiety that sings at little things. Moisten with tears of heartfelt sympathy poured out in a good-natured pan. Must be repeated often in the making of a home.

APPLESAUCE SPICE CAKE

Edith Shuford

1 C. shortening
2 C. sugar
4 eggs
1 C. chopped nuts
1 tsp. salt
2 C. raisins
4 C. sifted plain flour
1 tsp. soda
1 tsp. nutmeg
2 tsp. cinnamon
2 C. unsweetened applesauce

Preheat oven 350°.

Cream shortening and sugar until fluffy. Add eggs. Sift dry ingredients. Add alternately with applesauce to creamed mixture, beating thoroughly after each addition. Add raisins and nuts. Pour into greased tube pan. Bake 1 hour and 15 minutes at 350°.

FRESH APPLE CAKE

Ann Lipe

1¼ C. Wesson oil
2 C. sugar
3 eggs, well beaten
3 C. flour
1 tsp. soda
1 tsp. salt
1 tsp. allspice
1 tsp. vanilla
1 C. chopped nuts
3 C. chopped apples
CARAMEL GLAZE:
1 C. brown sugar
½ C. butter
1 T. vanilla
¼ C. cream or evaporated milk

Preheat oven 350°.

Combine: oil, sugar, and eggs. Sift: flour, soda, salt, and allspice. Add to creamed mixture. Add vanilla. Mix well, fold in: nuts and apples. Bake in oblong pan 45 minutes.

CARAMEL GLAZE: Combine and bring to rapid boil. Pour over cake while still hot.

A young daughter paid her mother the highest compliment when she introduced her mother at a mother and daughter banquet by saying, "She's my mother. I had nothing to say about that. But I can choose my friends, and she's first on the list."

FRESH APPLE CAKE

Edith Shuford

1¼ C. Wesson oil (or corn oil)
2 C. sugar
3 eggs, beaten
3 C. plain flour
1 tsp. salt
1 tsp. soda
2 tsp. vanilla
4 C. cubed tart apples
1 C. chopped nuts
ICING:
½ C.margarine
1 C. brown sugar
¼ C. milk

Beat: oil, sugar and eggs. Combine: flour, salt, soda, and vanilla. Add to first mixture. Fold in apples and nuts. Pour Into 13x10'' sheet pan. Start in cold oven and bake 1 hour at 325°.

ICING: Boil 1 minute and pour over hot cake.

BANANA NUT CAKE

Jean M. Philp
Neighbor of Elizabeth Bostic

1 C. butter, softened
2 C. sugar
4 eggs
5 bananas, ripe
2 tsp. baking soda
2 C. plain flour
½ C. nutmeats

Preheat oven 370°.

Mash bananas well, then toss in all other ingredients and bake in 3 greased loaf pans for 45 minutes. Serves 16-18 persons.
I often use an angel food pan and bake for 105 minutes.

BANANA SPLIT CAKE

Mrs. Janet Manning

Melt 1 stick margarine in 13x9'' pan. Add 2 cups graham cracker crumbs. Mix well and press into pan to form crust. Beat 2 sticks butter, 2 cups powdered sugar and 2 eggs together for 15 minutes. Pour mixture onto crumb crust. Slice 3-5 bananas on top of mixture. Pour one #2 can crushed pineapple (drained) over bananas. Spread a 9 ounce large size Cool Whip topping on pineapple. Top with chopped pecans and cherries. Refrigerate overnight.

BANANA SPLIT CAKE

Tammy McIntosh

2 C. graham cracker crumbs
3 sticks melted butter or margarine
2 eggs
1 box powdered sugar
1 C. chopped pecans
1 tsp. vanilla
1 lrg. and 1 small can crushed pineapple (drained)
5 ripe bananas
1 lrg. carton Cool Whip
Maraschino cherries
Coconut

Melt 1 stick margarine and combine with cracker crumbs in 9x13'' pan. Mix 2 sticks margarine, eggs, powdered sugar and vanilla. Beat 15 minutes with electric mixer. Spread over crumbs. Sprinkle drained pineapple over filling, add sliced bananas and nuts. Cover with Cool Whip. Sprinkle coconut over top and place maraschino cherries on top for garnish.

BANANA SPLIT CAKE

Marizell Thompson

Layer 1: Mix together: 1 stick margarine and 2 cups graham cracker crumbs.
Layer 2: Beat 15 minutes at medium speed: 1½ sticks margarine (room temperature), 1 box unsifted powdered sugar, 2 eggs, and 1 teaspoon vanilla extract
Layer 3: 5 or 6 bananas, sliced and dipped in lemon juice.
Layer 4: 1 large can drained crushed pineapple
Layer 5: 1 large Cool Whip.
Layer 6: 1 cup chopped pecans.
Layer 7: 1 cup chopped maraschino cherries.
Assemble in a 13x9'' Pyrex dish in layers as described. Refrigerate overnight.

BLACKBERRY CAKE

Mary Seals Shipley

1 C. berries
1 C. buttermilk
1 tsp. soda stirred into buttermilk
1 T. cinnamon
1 tsp. vanilla
1 C. granulated sugar
1 C. brown sugar
2 C. flour
1 C. shortening

Preheat oven 350°.

Combine all ingredients. Beat well. Bake in loaf pan 350° for about 50 minutes. Put a caramel icing on cake.

CHOCOLATE CAKE

Eugenia H. Gibson

1-4 oz. pkg. Baker's German Sweet Chocolate
½ C. boiling water
2 C. sugar
1 C. butter or margarine
4 egg yolks
1 tsp. vanilla
Few drops black walnut flavoring (optional)
2½ C. sifted cake flour
1 tsp. baking soda
1 scant tsp. salt
1 C. buttermilk
4 egg whites, stiffly beaten

Preheat oven 350°.

1. Melt chocolate in boiling water. Allow to cool.
2. Cream butter and sugar very thoroughly.
3. Add egg yolks, beating thoroughly.
4. Add vanilla and cooled chocolate. Mix well. Also add black walnut flavoring, if desired.
5. Sift dry ingredients together, than add alternately with buttermilk to first mixture, beating after each addition until smooth.
6. Fold in well beaten egg whites.
7. Grease sides of cake pans. Cut wax paper to fit pans; place in pans; grease this also. Then dust pans lightly with flour. Pour batter into pans (3-8'' layer pans or 1-16x10x2½'' pan.)
8. Bake at 350° for about 30-40 minutes, or until done. Cool on racks. Frost with Confectioners' Frosting.

CONFECTIONERS' FROSTING:

½ C. butter
1 lb. confectioners' sugar, sifted (more may be needed)
Pinch of salt
Nuts, if desired
Coconut, if desired
Light cream, or milk, or evaporated milk
1½ tsp. vanilla
Few drops black walnut flavoring, if desired
2½ to 3 blocks of Baker's unsweetened chocolate

1. Melt chocolate and butter over boiling water. Add salt.
2. Add sifted sugar alternately with cream until a good spreading consistency is reached. Add flavoring.
3. If coconut and/or nuts are being used, add them also. A few more drops of liquid may be needed.
4. Cover tops and sides of cake.

Layer cake serves 18-20. Sheet cake serves approximately 28.
Freezes well.

CHOCOLATE SHEET CAKE

Mae Lowder

2 C. sifted flour
2 C. sugar
2 eggs
½ C. buttermilk
1 tsp. soda
1 tsp. vanilla

Melt together and bring to boil:
1 stick margarine
½ C. Crisco
4 T. cocoa

Preheat oven 400°.

In large mixing bowl, stir together the flour and sugar. Pour hot mixture over flour and sugar. Add 2 eggs, slightly beaten. Dissolve soda into buttermilk and add to mixture, plus vanilla. Pour into well greased and floured 10½x15½'' pan. Bake 20 minutes.

ICING:

1 stick margarine
2 T. cocoa
6 T. milk
1 box confectioners' sugar
1 C. nuts

While cake is baking, melt margarine, cocoa and milk. Bring to a boil and pour over 1 box confectioners' sugar. Blend well and add 1 cup nuts. Spread over cake while still hot.
I cool cake slightly (5 minutes) before spreading on icing.

CHOCOLATE UPSIDE-DOWN CAKE

Len Williams

½ stick margarine
2 C. flour
2 tsp. baking powder
1½ C. sugar
½ C. cocoa
1 C. milk
1 egg
2 tsp. vanilla

Preheat oven 325°.

Blend above ingredients. Beat 2-3 minutes. Pour into large 16x11x2'' baking pan. Pour sauce over cake and bake 25 minutes.

SAUCE:

1 C. white sugar
½ C. cocoa
1 C. brown sugar
1 C. hot water

Mix ingredients together.

COCA-COLA CAKE

Marizell Thompson

2 C. flour
1 tsp. soda
½ tsp. salt
2 C. sugar
2 sticks margarine
3 T. cocoa
1 C. Coke
½ C. buttermilk
2 beaten eggs
1 tsp. vanilla

Preheat oven 350°.

Combine flour, soda, salt, sugar in a bowl. In saucepan combine margarine, cocoa, and Coke. Bring to a boil and pour over flour and sugar mixture. Add remaining ingredients and beat well. Pour into ungreased 13x8'' Pyrex dish. Bake 30-35 minutes.

ICING:

1 stick margarine
3 T. cocoa
6 T. Coke
½-1 box confectioners' sugar
1 C. toasted pecans

In saucepan combine margarine, Coke and cocoa. Bring to a boil. Then pour over sugar and beat well. Add pecans and spread over cooled cake.

DEVIL'S FOOD CAKE

Allie Reese

2 C. sugar
4 eggs
½ C. butter (or Crisco)
2 tsp. soda (plus)
2¼ C. flour
1 tsp. vinegar
1 C. boiling water
¾ C. buttermilk
½ C. cocoa
2 tsp. vanilla

Preheat oven 325°.

Cream butter and sugar. Add eggs. Sift dry ingredients together and alternate with milk and boiling water. Add vinegar last. Add vanilla. Pour into 9'' cake pans and bake 20-25 minutes at 325°.
WHITE ICING: 2 cups sugar with ¾ cold water - boil until it threads. Beat 2 egg whites with 2 tablespoons sugar. Keep beating until meringue. Now gradually pour sugar in beaten whites slowly and beat over pan of boiling water, stirring continuously. Take off heat, add 1 teaspoon vanilla and spread on cake.

DUMP CAKE

Ann Lipe

In the order listed, spread in a 13x9'' cake pan: **DO NOT MIX**
1 can cherry pie filling, 1-15 ounce can crushed pineapple (undrained), 1 package yellow or white cake mix, 2 sticks margarine, melted, 1 small can flaked coconut, 1 cup chopped nuts.
Bake 45 minutes at 350°.

EASY ORANGE-PINEAPPLE CAKE

Sara Bryson

TOPPING: (prepare and refrigerate first)
1-3½ oz. box instant vanilla pudding
1-9 oz. Cool Whip
1 lrg. can crushed pineapple, undrained

Place pudding in large bowl. Add pinapple and mix well. Stir in Cool Whip. Cover and refrigerate until cake is cooked and cold.

CAKE:

1 box Duncan Hines Butter Recipe cake mix
½ C. Wesson oil
1 can mandarin oranges, undrained
4 eggs

Preheat oven 325°.

Place cake mix in large bowl (do not mix according to directions on box). Mix in this manner: to cake mix, add the can of oranges, 4 eggs, and ½ cup oil. Blend on low speed. Pour into 3-9'' cake pans and bake 30 minutes. Makes large cake.

FRESH COCONUT CAKE AND FILLING

Ilda Barnhardt

Use any yellow cake mix or lemon
4 eggs, separated
1 C. sugar
1 T. flour
¼ tsp. salt
2 C. milk
1 tsp. vanilla and almond extract

Make cake according to directions on box and when cool cut each layer in half and add filling between three layers, leaving top layer without any.
For filling: combine egg yolks, sugar, flour and milk. Cook over medium heat until it thickens. Dissolve 1 package unflavored gelatin in ⅓ cup of cold water. Add to the above mixture. Cook 5 minute more. Stir in extracts. Beat egg whites until stiff; fold into the custard. After cake is assembled, frost with Cool Whip and sprinkle sides and top with coconut.
Make either round or square layers.

FROZEN STRAWBERRY CAKE

Mrs. Wayne (Lin) Terwilliger

1 box white cake mix
4 T. flour
1 small pkg. strawberry jello
2 whole eggs
½ C. Mazola oil
½ C. water
½ C. frozen strawberries, crushed

Preheat oven 350°.

Mix all ingredients together until smooth. Pour into two greased and floured cake pans. Bake until top springs back when touched with fingertip.

FROSTING:

1 C. sugar
1 C. water
1 T. flour
½ C. frozen strawberries, crushed
1 T. butter

Mix together. Stir and boil in saucepan until thick enough to spread, bottom layer first, then rest of cake. Store in refrigerator to enhance flavor.

FRUIT COCKTAIL CAKE

Lottie Jackson

1½ C. sugar
2 eggs
1 C. oil
3 C. flour
½ tsp. salt
2 tsp. soda
1 med. can fruit cocktail
½ C. brown sugar
½ C. coconut

Preheat oven 350°.

Beat together sugar, eggs, and oil. Add flour, salt, soda, and fruit cocktail with juice. Beat well. Pour into greased, floured 13x9x2'' pan. Mix brown sugar and coconut and sprinkle over top. Bake 45 minutes and serve warm or cold.

HOT MILK CAKE

Ilda H. Barnhardt

2 scant C. sugar
4 eggs
1 tsp. vanilla
2 heaping C. flour
2 tsp. baking powder

Put one cup milk into saucepan with one stick butter. Bring to a boil. Mix sugar and eggs thoroughly. Add flour, baking powder and flavoring. Last, add hot milk. Bake about 45 minutes in moderate oven. Bake in a loaf, tube or layers.

HUMMINGBIRD CAKE

Nancy Rickman

2 C. sugar
1½ C. Mazola oil
3 eggs
3 C. flour
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
½ C. chopped nuts
1-8 oz. can crushed pineapple
2 C. chopped bananas

Preheat oven 325°.

Mix sugar, oil and eggs. Add pineapple. Sift together flour, soda, salt, and cinnamon and add to above mixture. Add vanilla, bananas and nuts. Bake in 10'' tube pan 1 hour 15 minutes.

ICING:

½ stick Mazola margarine (melted)
½ box powdered sugar
3 oz. pkg. cream cheese
1 tsp. vanilla or lemon flavoring

Mix ingredients together.

ITALIAN CREME CAKE

Ann Lipe

1 stick margarine
½ C. shortening
2 C. sugar
5 egg yolks
1 tsp. soda
2 C. flour
1 C. buttermilk
1 tsp. vanilla
1 C. coconut
1 C. nuts
5 egg whites, beaten stiff

Preheat oven 350°.

Mix first four ingredients. Add flour, soda and buttermilk, vanilla, coconut, and nuts. Fold in beaten egg whites. Bake in 3-9'' cake pans 30 minutes.

FROSTING:

8 oz. cream cheese
½ C. shortening
1 box powdered sugar
1 tsp. vanilla

Mix and spread on cake.

MILKY WONDER CAKE

Ilda H. Barnhardt

6 Milky Way bars
½ C. margarine
½ C. margarine
2 C. sugar
4 eggs
1 tsp. vanilla
2½ C. sifted flour
½ tsp. soda
1¼ C. buttermilk
1 C. chopped pecans

Preheat oven 350°.

Combine bars and margarine in medium saucepan, melt over low heat. While melting, prepare batter. Cream ½ cup margarine and sugar until it is light and fluffy. Add eggs, one at a time. Stir well after each addition. Add flour and soda alternately with milk, stirring until smooth. Add candy mixture and mix well. Add vanilla and nuts. Pour into greased and floured 10'' bundt or tube pan. Bake at 350° for 1 hour 20 minutes. Let cool before removing from pan.

MEXICAN CREOLE CAKE

Ilda H.Barnhardt

2 C. sugar
¾ C. cooking oil
1 tsp. vanilla
Dash of salt
½ C. buttermilk
2 eggs
2 C. plain flour
2 T. cocoa
1 tsp. soda

Preheat oven 300°.

Mix all the above ingredients and add 1 cup boiling water last. Bake in greased, oblong pan at 300° for 45 minutes.

FILLING FOR TOP:

1 stick margarine or butter
1 C. brown sugar, packed
½ C. canned milk
1 C. pecans, chopped fine
1 small can Angel Flake coconut

Mix all together. Pour over hot cake. Put back into oven and brown.

MARKIN TIME

Home is a place where we can rest,
A place of which we like to boast;
And it is there we're treated best
And there we grumble most.
LUTHER MARKIN

MOTHER'S WHITE FRUITCAKE

Rena B. Lipe

¾ lb. butter
2 C. sugar
4 C. flour
2 tsp. baking powder
¼ tsp. salt
1 extra C. sifted flour
⅔ C. milk
10 eggs, separated
¾ tsp. each of lemon and almond flavoring
½ C. each of dark and light raisins
½ C. currants
8 oz. each of green and red cherries
2 slices each of green and red pineapple
1 small lemon peel
1 small citron peel

Cut 2 layers of brown paper to fit bottoms of 2-9x5x3'' loaf pans. Grease and flour and set aside. Cut up and mix all fruit, then dredge with the extra cup of flour. Cream butter and sugar thoroughly. Sift flour, baking powder and salt together 3 times. Beat egg yolks and add to creamed mixture. Then add flour and milk alternately, beating by hand 50 times after each addition of flour and milk. When well mixed, beat 300 more strokes. Beat egg whites until stiff and fold into above mixture. Add lemon and almond and mix well. Blend in the fruit, mixing well. Pour into 2 loaf pans and place in **cold** oven. Set oven at 325° and bake for 2 hours or until cake springs back at touch of finger (test at 1½ hours). Cover with brown paper if getting too brown on top.

GLACE FOR FRUITCAKES: (optional)

½ C. sugar
1 T. grated orange rind
Juice of 1 lrg. orange

While cakes are baking, boil together to a thick syrup: sugar, orange rind and juice. When cake comes from oven, run knife around edge of pan and pour syrup over cake. Decorate with nuts and fruit and put back in oven for about 5 minutes. Place pans on rack to cool for 25 minutes. Remove cakes from pans and place on racks covered with wax paper and a cloth. Leave on this rack overnight, covered lightly. Next day, wrap each loaf in wax paper, leaving open at ends. Place in a tightly covered container with fresh sliced apples around cakes. Change apple slices frequently for about a week, keeping tightly covered. Now cake is ready for a final wrapping for storage until ready to eat. They may be kept in freezer or any cool place.

HOW DID YOU DIE?

You are beaten to earth? Well, well, what's that?
Come up with a smiling face.
It's nothing against you to fall down flat,
But to lie there—that's disgrace.
EDMUND COOK

MISSISSIPPI MUD CAKE

Helen D. Greene

2 sticks margarine
½ C. cocoa
2 C. sugar
4 eggs, slightly beaten
1½ C. plain flour
½ tsp. salt
1½ C. nuts
1 tsp. vanilla

FROSTING:
1 stick margarine
½ C. cocoa
1 box XXXX powdered sugar
1 tsp. vanilla
Milk
Miniature marshmallows

Preheat oven 350°.

Melt butter and cocoa together and remove from heat. Stir in sugar and slightly beaten eggs. Add flour, salt, nuts, and vanilla, and mix well. Pour into greased 11x13x2" pan and bake 30-45 minutes. When done, remove from oven and cover immediately with tiny marshmallows, then frost.
FROSTING: Melt the margarine and cocoa together. Remove from heat and add the powdered sugar, vanilla, and enough milk to make it spread easily over marshmallows. Serves 12-16.

"MOUNTAIN DEW" CAKE

Edith J. Whitworth

1 box lemon cake mix
1-12 oz. pkg. lemon instant pudding
¾ C. Wesson oil
4 eggs
1 can Mountain Dew

Preheat oven 325°.

Place above ingredients in mixing bowl. Beat until well mixed. Pour into tube pan or 12x9" baking pan. Bake 35-40 minutes.

TOPPING:

1 lrg. can crushed pineapple (juice included)
1½ C. sugar
1 tsp. lemon extract
1 stick margarine
3 T. cornstarch
1 can coconut

In large saucepan combine pineapple, sugar, margarine, and cornstarch. Cook 5 minutes. Remove from heat, add coconut minus 2 tablespoons reserved for top. Let cool, put on cake, top with remaining coconut.

OATMEAL CAKE

Mary Minery

1½ C. boiling water
½ C. Crisco
1 C. white sugar
1 C. brown sugar
1½ C. flour
½ tsp. cinnamon
1 tsp. vanilla
1 C. oatmeal
2 eggs
TOPPING:
1 stick margarine
¼ C. cream or canned milk
1 C. brown sugar
1 C. chopped pecans
1 C. Angel Flake coconut

Preheat oven 350°.

Bring water to boil. Add oatmeal and stir. Add Crisco, then remaining ingredients and bake in oblong or 9'' layer pans for 30-40 minutes. Cake may be iced while hot. TOPPING: Melt together margarine, cream or canned milk and brown sugar. Add pecans and coconut. Spread topping and place under broiler about 2 minutes.

PINEAPPLE CHIFFON CAKE

Bernice (Mrs. Bill) Kemp
by Lucille Allen

1 Jane Parker orange chiffon cake
1-20 oz. can crushed pineapple
1-3¾ oz. instant vanilla pudding mix
1-9 oz. or larger non-dairy whipped topping

Cut cake horizontally to make 2 layers. Empty undrained pineapple into mixing bowl Add pudding mix. Stir in a minute or two until it thickens. Fold in whipped topping (Cool Whip). Spread between layers, on top and sides of cake. Refrigerate. Keeps for days. Serves 20.
For change of color in frosting, use pistachio instant pudding.

PLUM CAKE

Barbara White

2 C. self-rising flour
2 C. sugar
3 eggs
1 C. corn oil
1 tsp. cinnamon
1 tsp. ground cloves
2 small jars baby food plums
1 C. nuts

Preheat oven 350°.

Combine all the ingredients and mix thoroughly by hand. Bake in tube pan 1 hour.

HALF-A-POUND CAKE

Ruth Rand

1½ C. sugar
½ C. butter or margarine, softened
¼ C. shortening
3 eggs
½ tsp. vanilla
1½ C. cake flour
¼ tsp. baking powder
½ C. milk

Preheat oven 325°.

Cream sugar, butter, and shortening until light and fluffy; add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine cake flour and baking powder; add to creamed mixture, mixing well. Add milk and beat 5 minutes. Pour batter into greased and floured 9x5x3'' loaf pan. Bake at 325° for 1 hour or until done. Yield: 1 loaf.
This is a very good cake for a small family and is very good to make two at the time and freeze one for future use. Just double all ingredients for 2 cakes.

POUND CAKE

Mrs. Faye Roberts

2½ C. sugar
2 sticks butter
1 C. milk
6 eggs
1 stick margarine
3 C. plain flour
1 tsp. baking powder

Cream sugar, butter and margarine. Then add eggs; mix well. Add flour and baking powder, alternately with milk. Pour into tube pan lined with wax paper. Put into cold oven. Set at 350° and bake for 1 hour 20 minutes. Let cool 5 minutes before taking out of pan. Serves 12-15.
May look at after 1 hour. Frost if desired or leave plain.

POUND CAKE

Mrs. Callie Cordell

½ lb. butter
½ C. Crisco shortening
3 C. sugar
5 eggs
3 C. flour
½ tsp. baking powder
½ tsp. salt
1 C. milk
1 tsp. vanilla or butternut
Can of coconut

Preheat oven 325°.

Cream together butter and shortening. Add sugar and eggs, beaten thoroughly. Sift dry ingredients together and add alternately with milk to cream mixture. Add vanilla. Bake in tube pan 325° for 80 minutes (1 hour 20 minutes).

COCONUT POUND CAKE

Bettie C. Williams

3 sticks butter
3 C. granulated sugar
6 eggs
1 C. evaporated milk
1 T. lemon juice
3 C. sifted flour
1 tsp. baking powder
¼ tsp. salt
2 cans Angel Flake Coconut

Preheat oven 350°.

Cream butter and sugar together until light and fluffy. Add eggs, one at a time and continue beating. Sift dry ingredients and add to creamed mixture, alternately with milk and lemon juice. Add coconut. Pour into greased and floured 10'' tube pan and bake in 350° oven 1 hour 15 minutes, or until done.

COCONUT POUND CAKE

Evelyn Gibson

2 sticks margarine
½ C. vegetable shortening
3 C. sugar
6 eggs
½ tsp. almond flavoring
1 tsp. coconut flavoring
3 C. all-purpose flour
1 C. milk
7 oz. flaked coconut

Preheat oven 350°.

Cream margarine, shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flavorings and mix well. Alternately add flour and milk, beating after each additon. Stir in coconut. Pour batter into 10'' tube or bundt pan. Bake at 350° for 1 hour 15 minutes. (This makes a little too much batter for the bundt pan so you may make about 4 cupcakes with the extra batter. Serves 24.

COCONUT POUND CAKE

Marjorie McCullough

1 can coconut
3 C. sugar
3 C. flour
4 sticks margarine (whipped)
1 C. evaporated milk
1 tsp. baking powder
¼ tsp. salt
1 T. lemon flavoring
6 eggs

Preheat oven 350°.

Have eggs and margarine room temperature. Cream sugar and margarine. Sift dry ingredients. Add with milk and eggs to creamed mixture. Add coconut, and mix well. Bake at 350° for 1 hour 20 minutes.

BROWN SUGAR POUND CAKE

Mrs. Callie Cordell

1 C. butter or margarine
½ C. shortening
1-16 oz. pkg. brown sugar
½ C. sugar
5 large eggs
½ tsp. baking powder
3 C. all-purpose flour
1 C. milk
2 T. vanilla
1 C. chopped pecans
Cream Cheese Frosting (recipe below)

Preheat oven 325°.

Cream together butter and shortening. Add sugars gradually until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; blend into creamed mixture alternately with milk, beginning and ending with flour, and beating well after each addition. Add vanilla and pecans; mix well. Pour batter into a greased and floured 10'' tube pan. Bake at 325° for 1 hour 20 minutes, or until cake tests done. Cool in pan 10 minutes; invert on wire rack to cool completely. Frost with Cream Cheese Frosting. (recipe follows.)

CREAM CHEESE FROSTING:

½ C. butter or margarine, softened
1-8 oz. pkg. cream cheese, softened
2 tsp. vanilla
1-16 oz. pkg. powdered sugar

Combine all ingredients, mixing until smooth. Yield: enough for one 10'' tube cake.

PECAN AND COCONUT POUND CAKE

Floyd Layman

2½ C. plain flour
2½ C. white sugar
1 C. milk
½ C. coconut
5 eggs
2 sticks butter
1 tsp. baking powder
½ C. chopped pecans

Preheat oven 350°.

Place flour, sugar, and baking powder in bowl and mix. Stir in eggs and melted butter. Add milk in small amounts, continue to mix until all of milk has been added. Fold in coconut and pecans. Pour in tube type baking pan. Bake in oven at 350° for 70 minutes or until toothpick when inverted into cake will return clean. Serves 12.

PUMPKIN POUND CAKE

Joy Hall

1 spice cake mix
1 C. pumpkin
½ C. oil
1 pkg. vanilla instant pudding mix
3 eggs
½ C. milk
1 tsp. cinnamon
1 tsp. allspice

Preheat oven 350°.

Mix altogether and beat for 5 minutes. Place in bundt pan and bake at 350° for 45-50 minutes.

STRAWBERRY POUND CAKE

Karen Minery

1 box white cake mix
3 T. flour
1 box strawberry jello
1 C. vegetable oil
4 eggs
½ C. water
1 C. strawberries

Preheat oven 350°.

Combine the above ingredients and beat well. Bake in tube pan 50-60 minutes.

PINEAPPLE CHEESECAKE

Lena Mae Williams

1½ C. graham cracker crumbs
3 lrg. pkgs. cream cheese (Philadelphia)
2¾ C. sugar
5 T. cornstarch
6 eggs
6 egg yolks
¼ tsp. salt
Juice of 1 lemon
¼ C. light cream
Grated peel of 1 lemon
¼ tsp. vanilla
Canned pineapple rings
Maraschino cherries
Apricot jam

Preheat oven 325°.

Reserve ½ cup crumbs. Press remaining crumbs onto bottom and 2'' up the sides of heavily buttered 10'' springform pan. Stir cream cheese to soften. Beat until fluffy. Mix sugar, cornstarch, and salt. Gradually blend into cheese. Add eggs and yolks one at a time. beating after each. Be sure there are no lumps. Stir in remaining ingredients for filling. Pour into crumb lined pan. Bake in slow oven (325°) 1 hour 40 minutes, or until done. Cool in pan about 2 hours. Remove sides of pan and arrange pineapple rings and cherries on top of cake. Glaze with jam. Sprinkle sides of cake with remaining crumbs. **Chill.** Cake will not be completely set in center when done. Test halfway from edge to tell when done. Serves 12-15. This cake is very rich - it freezes very well and is delicious served frozen also.

POOR MAN'S CAKE

Whyliene Moody

1 ½ C. cooked coffee
1 ½ C. seedless raisins
2 tsp. cinnamon
½ tsp. cloves
1 tsp. ginger
1 C. brown sugar
½ C. butter or shortening
½ tsp. allspice
¼ tsp. salt

Preheat oven 350°.

Heat the above ingredients to the boiling point and boil for five minutes. Remove from the heat and cool. When cooled, add 2 cups of sifted flour and 1 teaspoon baking soda. Mix thoroughly and pour into a tube pan and bake in a moderate oven (350°) for 1 hour. Cover with Chocolate Icing.

PRUNE CAKE

Marjorie McCullough

3 eggs
1½ C. sugar
1 C. oil
2 C. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
½ tsp. salt
1 C. buttermilk
1 C. cooked prunes
1 C. chopped nuts
1 tsp. vanilla

Preheat oven 350°.

Cream oil and sugar, add eggs. Mix dry ingredients well together and add alternately with buttermilk. Add prunes, nuts and vanilla. Bake in oblong pan at 350° for 45 minutes.

TOPPING:

1 C. sugar
½ C. buttermilk
1 tsp. soda
1 tsp. cornstarch
¼ C. butter
1 tsp. vanilla

Cook all but vanilla to soft ball stage. Add vanilla and spoon on while cake is hot. Cover and let cool.

RICH CHOCOLATE LAYER CAKE--USES NO EGGS

Jean W. Aiken

½ C. butter or margarine
2 tsp. white or cider vinegar
2 tsp. vanilla extract
1 tsp. salt
2 C. sugar
6 T. cocoa
2 tsp. baking soda
3 C. all-purpose flour
2 cups water

VELVETY COCOA FROSTING:
3 C. confectioners' sugar
½ C. butter or margarine, softened
1 tsp. vanilla
¾ C. cocoa
¼ C. water
1 egg yolk

Preheat oven 350°.

In medium saucepan over medium heat melt butter or margarine; remove from heat and stir in vinegar, vanilla and 2 cups water; set aside; into large bowl measure flour and remaining 4 ingredients. With fork stir in butter mixture until lumps disappear and mixture is smooth. Pour batter into 2-8'' greased and lightly floured pans and bake 35-40 minutes. Remove from pans and frost with Velvety Cocoa Frosting. Serves 8-10.
VELVETY COCOA FROSTING: In large bowl mix ingredients at low speed.
This cake is VERY delicious, but needs to be eaten in a day or so, as it has a tendency to become dry, but don't worry, it won't last long anyway!

RUM CAKE

Kay Burleson

1 C. (2 sticks) butter
½ C. shortening
2½ C. sugar
5 eggs
3½ C. plain flour
½ tsp. baking powder
½ tsp. salt
1 C. sweet milk
2 T. dark rum
1 C. whole pecans
*Glaze

Preheat oven 225°.

Cream butter, shortening, and sugar well, add eggs, one at a time, and beat well after each. Sift together flour, baking powder and salt. Add alternately with milk and rum. Grease sides and bottom of bundt or tube pan with shortening, sprinkle with flour. Sprinkle pecans over bottom of pan; then sprinkle lightly again with flour. Bake 1 hour at 225° and 25 minutes at 300°.
*Start Glaze to boil as soon as cake is removed from oven. As soon as glaze is ready, remove cake from pan and with a pastry brush put Glaze on immediately. (The hotter the cake, the deeper the Glaze can soak into the cake). Serves 12-15.

GLAZE: 1 cup brown sugar, ⅓ cup water and ½ stick butter boiled for five minutes. Add 2 tablespoons dark rum. Brush on cake as soon as it can be removed from oven.

SOUR CREAM CAKE

Alene Shroat

3 C. sugar
1 C. butter
3 C. flour
1 tsp. baking powder
¼ tsp. soda
1 tsp. vanilla
1 C. sour cream
6 eggs, separated

Preheat oven 300°.

Cream sugar and butter. Add egg yolks and vanilla. Sift dry ingredients, then add alternately with sour cream. Beat egg whites until stiff. Then fold in. Bake in greased tube pan 1½ hours. Do not open oven for first hour and 15 minutes. I prefer less sugar, about 2¾ cups.

SOUR CREAM COFFEECAKE

Glenda Williams

1 C. butter
2 C. sugar
2 eggs
1 C. sour cream
½ tsp. vanilla
2 C. flour
1 tsp. baking powder
¼ tsp. salt
2 tsp. sugar
1½ tsp. cinnamon
1 C. chopped nuts

Preheat oven 350°.

Cream until fluffy 1 cup butter, 1 cups sugar. Beat in 1 egg at a time. Fold in 1 cup sour cream, ½ teaspoon vanilla. Fold in flour, baking powder, and salt. In separate bowl combine sugar, cinnamon and nuts. Place ⅓ batter in tube pan and spread ¾ of the nuts on top. Add remaining batter and cover with remaining nuts. Bake 40-45 minutes. Serves 12.

WISDOM

Wisdom is the knowing what to keep
  And what to fling aside;
A slow learning not to weep,
No matter what has died.

A shedding, like gold leaves,
  Of every trivial thing
That binds the weighted brain and grieves
  The still heart that should sing.

Wisdom is the knowing how
  To change—as do the years;
To keep the sap from the dead bough
  Until the spring appears.

TEXAS PECAN CAKE

Boots Crandall

1 lb. butter or margarine
1 lb. light brown sugar
6 eggs
4 C. plain flour
1 tsp. baking powder
1½ tsp. lemon extract
1 lb. pecans
1 lb. candied cherries
1 lb. candied pineapple

Preheat oven 250°.

Cream butter and sugar. Add beaten egg yolks. Sift 3 cups flour with baking powder, add to batter mixture. Then add lemon extract. In separate bowl mix pecans, cherries, and pineapple and sprinkle 1 cup of flour over fruit mixture. Beat egg whites until stiff. Then fold into batter and add fruit mixture. Pour into large tube pan and let stand in refrigerator overnight. Bake at 250° for 3 hours, then at 300° for 1 hour. Put container of water in oven while cake is baking. Serves 12.

UGLY DUCKLING PUDDING CAKE

Glenda Williams

1 pkg. (2 layer size) yellow cake mix
1 pkg. (4 serving size) Jell-O lemon flavor instant pudding and pie filling
1-16 oz. can fruit cocktail, including syrup
1 C. Baker's Angel Flake coconut
4 eggs
¼ C. oil
½ C. firmly packed brown sugar
½ C. chopped nuts (optional)

Blend all ingredients except brown sugar and nuts in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 13x9" pan. Sprinkle with brown sugar and nuts. Bake at 325° for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not underbake. Cool in pan 15 minutes. Spoon hot Butter Glaze over warm cake. Serve warm or cool, with prepared Dream Whip whipped topping if desired.
BUTTER GLAZE: Combine ½ cup each butter or margarine, granulated sugar and evaporated milk in saucepan, boil 2 minutes. Stir in 1⅓ cups Baker's Angel Flake coconut.

A PRAYER FOR HUSBANDS

Encourage my husband, Lord;
He needs Your fresh strength,
  Your healing love.
I love him, Father, does he know how much?
  What can I do to show him?
  How can I be the living love to him
  That You want me to be? Amen.

WALDORF CAKE

Ruth Rand

½ C. margarine (1 stick)
2 C. sugar
4 squares chocolate (melted)
2 eggs
1½ C. sweet milk
2 C. all-purpose flour
2 tsp. vanilla
2 tsp. baking powder
1 C. chopped nuts
(nuts optional)

Preheat oven 350°.

Cream margarine and sugar. Add melted chocolate and eggs. Sift dry ingredients and add with milk. Add vanilla and nuts. Bake 35 minutes in 2-8'' cake pans. Ice with your favorite white icing and is also good with chocolate icing, but rich. Serves 10-12 slices.
This is a very rich cake similar to brownies.

WACKY KAKE

Viola Seals Evans

1½ C. sifted flour
1 C. sugar
1 tsp. soda
1 tsp. baking powder
1/8 tsp. salt
3 T. cocoa

Preheat oven 350°.

Sift all dry ingredients together in ungreased 9'' baking pan. Then make 3 holes in the dry ingredients. In first hole put 1 tsp. vanilla. In third hole put 5 tablespoons of melted butter. In second hole put 1 tablespoon vinegar. Pour 1 cup of lukewarm water over all and mix well. Bake at 350° for 25-30 minutes.

SILVER LININGS

Don't bottle up the hurts of life
Within your heart so long;
Take time to think them through and then
Release them in a song.

Sing out your blessings one by one,
In gratitude and praise;
You'll find the dark clouds silver-lined
And joy to fill your days.

"This too shall pass," a wise man said;
Your hurts of life will ease.
When you relinquish them to God,
He'll offer you His peace.

ELSIE STRICKLAND

FRUITED CUPCAKES

Jean W. Aiken

1 ½ C. finely chopped candied pineapple
¼ C. pitted dates
¾ tsp. baking powder
½ C. butter
½ tsp. vanilla
⅓ C. unsweetened pineapple juice
⅔ C. light raisins
1 C. all-purpose flour
½ tsp. salt
½ C. sugar
3 eggs
RUM GLAZE:
¼ C. sugar
¼ C. unsweetened pineapple juice
1 T. rum
1 tsp. lemon juice

Preheat oven 350°.

In bowl, combine fruits, raisins, and dates. Thoroughly stir together flour, baking powder and salt. In large bowl cream butter, sugar, and vanilla. Add eggs one at a time beating well after each addition. Add dry ingredients to creamed mixture alternately with pineapple juice, beating well after each addtion. Stir in fruit mixture. Fill 2" muffin cups almost to top. Bake in 350° oven. Place pan of water on bottom of oven during baking. Remove from oven and cover with glaze.
RUM GLAZE:Combine and bring to boil.
You also may use candied green and red cherries especially at Christmas. You also may use chopped nuts. These are good if baked a day or two before serving. Makes about 3 dozen.

PUMPKIN CUPCAKES

Mildred G. Horton

1 C. all-purpose flour
2 tsp. baking powder
¼ tsp. salt
½ tsp. ground cinnamon
½ tsp. ground cloves
¼ C. shortening
⅔ C. sugar
1 egg
½ C. cooked, mashed pumpkin
2 T. milk

Preheat oven 350°.

Combine first 10 ingredients in bowl; mix well. Spoon into greased muffin cups, filling about ⅔ full. Bake at 350° about 30 minutes. Cool 5 minutes, drizzle with Lemon Glaze. Serve warm. Serves 10-12.

LEMON GLAZE:

1 ½ T. melted butter or margarine
½ C. powdered sugar
About 1 T. lemon juice

Combine butter and powdered sugar; add lemon juice, stirring until smooth. Add more lemon juice, if needed, to make proper consistency. Yield enough for 10-12 cupcakes.

"PEA PICKING" CAKE

Tina Deubler

1 Duncan Hines yellow cake mix
4 eggs
½ C. cooking oil
1-11 oz. can mandarin oranges

FILLING:
1 lrg. container Cool Whip
1 small pkg. Jell-O instant pudding
1 lrg. can crushed pineapple

Preheat oven 350°.

Blend all ingredients with electric mixer. Pour into 3-9" round cake tins. Bake at 350° for 25 minutes. Cool completely.
FILLING: Fold ingredients together, do not beat. Pour between layers and chill.

MY KITCHEN

God bless my little kitchen
(I love its every nook)
And bless me as I do my work,
Wash pots and pans and cook.

And the meals that I prepare
Be seasoned from above
With Thy blessing and Thy grace,
But most of all Thy love.

As we partake of earthly food,
The table for us spread,
We'll not forget to thank Thee, Lord,
Who gives us daily bread.

So bless my little kitchen, God,
And those who enter in;
May they find naught
But joy and peace
And happiness therein.

AUTHOR UNKNOWN
The Log, No. 30.

NOTES

CARAMEL NUT POUND CAKE

Libby Mock

½ lb. butter
½ C. Crisco
1 box light brown sugar
1 C. white sugar
5 lg. eggs
1 C. sweet milk
3 C. plain flour
½ tsp. salt
1 T. vanilla
½ tsp. baking powder
1 C. chopped pecans

Tube pan 325° 1½ hours

Cream butter and shortening. Add brown sugar, a little at a time, beating well. Add white sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat for another 3 minutes. Sift baking powder and salt with flour, then add to creamed mixture, alternating with milk. Add vanilla and nuts last, and bake.

May be frosted with cream cheese frosting. Very rich and delicious!!

CHOCOLATE BROWNIE FUDGE CAKE

Kay Burleson

CAKE:
1 stick butter (softened)
1 C. sugar
4 eggs
1 lg. can chocolate syrup
1 C. plain flour
Pinch salt
½ tsp. baking powder
1 tsp. vanilla
TOPPING: (Pour over hot cake) -
1 C. sugar
1 stick butter
⅓ C. canned milk
½ C. chocolate chips

9x12'' pan 350° 30 minutes

Cream butter and sugar, then add eggs, one at a time, beating well after each. Add chocolate syrup, flour, salt, baking powder and vanilla; mix well. Pour into well-greased and floured 9x12'' pan. Bake at 350° for 30-40 minutes. Then remove from oven and pour hot topping immediately over cake. When cool, put in refrigerator. Serves 10.
TOPPING: Bring milk, sugar, and butter to a boil, then count to 60. Add chocolate chips and beat with electric mixer.

It is very important that the topping be poured over the cake as soon as it comes out of the oven. After it has cooled and been chilled in the refrigerator, it will slice nicely.

COCONUT CAKE

Lucille Griffin

1 pkg. Duncan Hines yellow No. II cake mix
½ C. coconut
1 tsp. coconut flavoring
1 tsp. vanilla flavoring
FILLING:
1 sm. can Pet evaporated milk
½ C. powdered sugar
1 tsp. each coconut & vanilla flavoring
Enough water to make 2 C.
ICING:
1 med.-size Cool Whip
½ C. coconut

13x9x2'' pan

Mix cake mix according to directions on package and add the next 3 ingredients. Bake in sheet pan according to temperature on package. When done, let set 5 minutes, then take a fork and punch holes in top of cake. Mix the ingredients for the filling. Pour slowly over cake, and let cool. Mix the Cool Whip and coconut, and spread on cake. Refrigerate overnight. Serves 15-20.

CREAM CHEESE POUND CAKE

Joretta Corpening

1-8 oz. pkg. cream cheese
3 sticks margarine
3 C. sugar
6 eggs
1 tsp. vanilla (or ½ each vanilla & lemon)
3 C. plain flour

Tube or bundt pan 325° 1½ hours

Cream together cream cheese and margarine. Add sugar and cream. Add eggs, one at the time, beating after each one. Add flavoring and blend flour in. Beat well and pour into greased and floured pan.

DELUXE APPLE CAKE

Ken Williams

1 box Duncan Hines deluxe apple cake mix
1¼ C. water
3 eggs
⅓ C. oil

13x9x3'' pan 350° 35-40 minutes

Blend all ingredients until moistened. Beat 2 minutes at medium speed with electric mixer, or 300 vigorous strokes by hand. Pour into greased and floured pan (or spray pan with Pam or Baker's Joy). Bake at 350° for 35-40 minutes.

ERMINE ICING

Dottie Heffron

4 T. flour
1 C. milk
½ C. shortening
½ C. margarine
1 C. sugar
1 tsp. vanilla

Cook milk and flour until it forms a thick paste (about 2 minutes). Let cool well. Cream shortening, margarine and sugar well. Add cooled paste to creamed mixture and beat till looks like whipped cream. Add vanilla.

I set cooked paste in refrigerator to get cold. I also use margarine from refrigerator when starting to cream shortening and sugar. If I'm going to frost the cake soon, I make paste before I start baking my cake.
This frosting will not sink into your cake. Leftover cake can be frozen with frosting on it. It is still good. Excellent on any kind of cake.
VARIATIONS CAN BE MADE:
Chocolate: Combine 3 tablespoons unsweetened cocoa to flour and milk in saucepan.
Brown Sugar Frosting: Substitute 1 cup brown sugar for 1 cup granulated sugar.
Toasted Coconut can be added on top of frosting.

FABULOUS POUND CAKE

Shirley Liston

½ lb. butter
½ C. Crisco shortening
3 C. white sugar
4 eggs
1 C. milk
3 C. flour
½ tsp. baking powder
1 tsp. vanilla
1 tsp. lemon extract

Tube pan 325° 1½ hours

Cream together until fluffy the butter, Crisco and sugar. Add remaining ingredients and beat well. Pour into greased and floured pan. Bake.

FRESH APPLE CAKE

Ila R. Alexander

3 C. flour
1 tsp. salt
1 tsp. soda
2 C. sugar
1¼ C. cooking oil
2 tsp. vanilla
3 eggs, room temp.
3 C. fresh tart apples, peeled & diced
2 C. pecans, chopped
1 C. raisins or dates
TOPPING:
½ C. margarine
1 C. light brown sugar
¼ C. milk

9x13'' pan 350° 45 minutes to 1 hour

Mix and sift all dry ingredients; add oil, vanilla and eggs, beating constantly. Fold in apples, pecans and raisins or dates. Bake in a greased and floured pan. TOPPING: Mix all ingredients, boil for 2 or 3 minutes and pour over cake while hot.

PINEAPPLE-NUT CAKE

Jill Banyai

1 ½ C. whole wheat flour
1 tsp. baking soda
1 tsp. cinnamon
¾ tsp. nutmeg
¼ C. wheat germ
¼ C. butter
2 eggs
1 tsp. vanilla
⅓ C. honey
8 oz. can crushed unsweetened pineapple
1 C. chopped apples
¾ C. chopped nuts
¾ C. raisins
FROSTING:
6 oz. cream cheese
¼ C. honey
1 tsp. vanilla
½ C. each crushed pineapple & chopped nuts

7½x11½'' pan 350° 30 minutes

Sift together dry ingredients in large bowl. Beat butter, eggs and vanilla together in small bowl; add honey and pineapple. Stir this mixture into the dry ingredients. Fold in apples, nuts and raisins. (Don't overbeat.)
FROSTING: Beat together cheese, honey and vanilla. Add pineapple and nuts. Spread on top of cake.

SURPRISE CUPCAKES

Vicky Sadler Williams

1 box Duncan Hines cake mix
8 oz. cream cheese
½ C. sugar
Dash of salt
1 C. chocolate chips
1 egg

Mix chocolate cake, less 1 tablespoon of water. In another bowl, mix cream cheese, egg, sugar, salt, and chocolate chips. Fill cupcake papers with cake mix - ⅔ full. Drop teaspoon of cheese mixture on top. Bake as directed on cake box.

Canning & Jellies

Canning & Jellies

CUCUMBER CRISPY STICKS

Sara Bryson

7 lbs. cucumbers
2 C. pickling lime
2 gal. cold water
2 qts. vinegar
4½ lbs. sugar
1 T. salt
1 T. celery seed
1 T. whole cloves
1 T. pickling spice

Slice cucumbers lengthwise and cut away the seed section. Put slices in glass or enamel containers. Mix lime and water together and stir until most of lime dissolves. Pour over cucumbers and let stand in cool place 24 hours. Rinse well and cover with ice water for 3 hours. Allow to drain. Make syrup with other ingredients and bring to boil. Put cucumbers back into jars and pour syrup over them. Let soak overnight. Pour syrup and cucumbers in pickling kettle and let boil gently in kettle for 30 minutes. Put into hot jars. Cover with syrup and seal. Makes 4 quarts. I use gallon glass jars to soak pickles in.

A VERY EASY GOOD SWEET PICKLE

Mary W. Walker

4 C. vinegar
3 T. salt
4 tsp. turmeric
1 gal. cucumbers
4 C. sugar
4 tsp. celery seed
1 T. mustard seed

Wash and slice cucumbers into sticks lengthwise. Cover with boiling water and let stand overnight. Mix vinegar, sugar, salt, and spices. Boil for 5 minutes. Pour over pickles and seal in sterilized jars.

REFRIGERATOR PICKLES

Mrs. T. R. Hill

4 C. sugar
4 C. cider vinegar
½ C. salt
1¼ tsp turmeric
1¼ tsp. celery seed
1¼ tsp. mustard seed
3 onions, sliced
Cucumbers, sliced thin

Mix together sugar, vinegar, and spices in a cold syrup. Do not heat. Wash and sterilize 4 pint jars. Slice onions equally into jars. Wash and slice enough cucumbers to fill jars. Stir syrup well and pour over cucumbers and onions. Screw on lids. Refrigerate at least 5 days before using. Will keep in refrigerator at least nine months.

HATTIE TAYLOR'S OKRA PICKLES

Submitted by Mary W. Walker

1 qt. vinegar (5%)
½ C. pickling salt
1 clove of garlic
Small okra pods
1 qt. water
1 sprig dill or 1 tsp. dill weed or dill seed

Select small okra pods. Trim but do not cut into pod. Pack into sterile jars. Add garlic and dill. Make a brine of 1 quart water, 1 quart vinegar and ½ cup pickling salt. Bring to boil and pour over okra. Seal and simmer in hot water bath for 10 minutes or until hot enough to seal.
This make a very good dill cucumber pickle also.

SQUASH PICKLES

Sara Williams

4 qts. sliced yellow squash
6 med. sliced white onions
¼ C. pickling salt
Ice cubes (4 trays or more)
3 C. white vinegar
5 C. sugar
1½ tsp. celery seed
1 tsp. mustard seed
1 tsp. turmeric

Mix the first 4 ingredients and soak for 3 hours. Drain off liquid. Bring the remaining 5 ingredients to a boil and add the drained squash and onions. Let come to a boil but no longer than for 1 minute. Pack in hot jars and seal.

KETCHUP RELISH

Hank Thompson

1 gal. tomatoes, peeled and cored
10 med. bell peppers, peeled and diced
10 med. onions, diced
5 C. sugar
5 C. vinegar
3 T. plain salt
1 box pickling spices tied up in cheesecloth

Combine all of the above ingredients in a large pot. Bring to a rolling boil and boil for 1 hour with the pot uncovered. Strain. Place in hot sterile jars and seal.

RED PEPPER RELISH

Boyd Bryson

2 doz. sweet red peppers
7 med. onions
1 doz. apples
3 C. sugar
2 T. salt
2 T. mustard seed
3 C. vinegar

Peel and slice onions, apples, and peppers. Put through food grinder, saving juice. Combine all ingredients with juice in heavy deep canning kettle and cook until thick, 45 minutes to 1 hour (this depends on the amount of juice in apples and peppers). Fill hot jars and seal. Serves 5-6 pints.

HOT PEPPER SAUCE

Whyliene Moody

12 green hot peppers
12 red hot peppers
14 lrg. onions
3 C. sugar
5 C. vinegar
Salt to taste (about 3 tsp.)

Grind peppers and onions with coarse or medium coarse blade of meat chopper. Put in large pot or kettle and add sugar, vinegar and salt. Bring to a boil and cook over medium heat 25 minutes. Turn into pint jars and seal. Yield 6 or 7 pints.
This hot, zesty relish is delicious with meats and vegetables.

ZUCCHINI SQUASH RELISH

A Friend

12 C. green zucchini
4 C. onions
5 T. plain salt
2¼ C. cider vinegar
6 C. sugar
1 T. nutmeg
1 T. turmeric
2 T. cornstarch
2 T. celery seeds
½ tsp. pepper
1 tsp. pickling spices

Grind zucchini and onions. Add plain salt. Mix well and let stand overnight in a cool place. Drain off liquid. Rinse two times. Drain well. Combine remaining ingredients. Cook 30 minutes. Stir while cooking. Pack in sterilized jars and seal.

APPLE MARMALADE

Sara Bryson

8 C. applesauce
9 C. sugar
½ C. vinegar
½ C. cinnamon candy hearts

Bring all ingredients in heavy kettle to boil, then lower heat so mixture will not pop out, but remain boiling. Cook 25 minutes stirring constantly. Fill hot jars and seal. If I have good smooth apples, I just quarter them and cook, peel and core. I then put them through a ricer to get 8 cups of sauce.

SARA'S SWEET PEPPER JELLY

A Friend

6 green sweet peppers cut in narrow strips
7½ C. sugar
1½ C. white vinegar
1-6 oz. bottle of fruit pectin
1 tsp. crushed red peppers
Few drops green food coloring

Place ⅓ of green peppers, red peppers and ½ cup vinegar in blender for 10 seconds on medium speed. Pour into large pot or pan as for regular jelly making. Repeat blender operation twice using ⅓ peppers and ½ cup vinegar each time. Put all blended mixture together in pot, add sugar, bring to boil, boil 6 minutes. Add pectin, return to boil, boil 3 minutes. Add food coloring and pour into sterilized jars. Makes 12 small jars or about 3 pints.
Serve over cream cheese on a cracker.

PEACE

With eager heart and will on fire,
I strove to win my great desire.
"Peace shall be mine," I said; but life
Grew bitter in the barren strife.

My soul was weary, and my pride
Was wounded deep; to Heaven I cried,
"God grant me peace or I must die,"
The dumb stars glittered no reply.

Broken at last, I bowed my head,
Forgetting all myself, and said,
"Whatever comes, His will be done,"
And in that moment peace was won.

HENRY VAN DYCK

HANK'S CHRISTMAS RELISH

Hank Thompson

2 doz. red peppers
1 doz. green peppers
1 doz. onions
3 lbs. sugar (6 C.)
1 qt. vinegar
1 T. celery seed
1 T. plain salt

Large, heavy saucepan

Wash peppers; remove seeds and put peppers and onions through food chopper (or chop by hand). Mix all ingredients together and cook for 15 minutes - slow boiling. Seal in scalded jars.

VEGETABLE SOUP

Diane Kisamore

3 gal. tomatoes
16 ears of corn, cut off cob
6 onions (lg.)
1 C. sugar
½ C. salt
½ C. vinegar
1 qt. butter beans
1 qt. okra
1 qt. water
4 sweet peppers
1 qt. carrots
2 or 3 hot peppers

Cook vegetables separately, starting with those that require the longest cooking time, until tender. Those with same required cooking may be combined. When all are at the proper stage of tenderness, combine in a very large pot and continue to cook. Add sugar, salt, vinegar, and more water, if needed. Cook slowly until thick. Appropriate for canning and freezing.

Casseroles

Casseroles

CALICO BEANS

Edith J. Whitworth

1 lb. ground beef
¼ lb. bacon
½ C. onions (chopped)
1 can pork and beans
1 can kidney beans
1 can lima beans (drained)
½ C. catsup
½ C. brown sugar
1 tsp. mustard
1 T. vinegar
1 tsp. salt

Preheat oven 300°.

Brown bacon and onions, add beef and brown, add remaining ingredients. Bake uncovered at 300° for one and one-half hours.

MACARONI-CHIP BEEF CASSEROLE

Edith Shuford

1 pkg. (¼lb.) dried beef (cut into bite size)
1 can cream of celery or mushroom soup
1 C. milk
1 C. grated Cheddar cheese
3 T. finely chopped onion
2 sliced hard boiled eggs
1 C. uncooked macaroni

Preheat oven 350°.

Mix beef, soup, and milk. Add cheese, onion, and uncooked macaroni. Fold in sliced eggs,put into greased 1½ quart casserole. Let stand 3 hours in refrigerator. Bake 1 hour. Frozen peas and carrots may be added the last 30 minutes.

ZIPPY BEEF CASSEROLE

Pat Rigsby

1 lb. ground beef
1 can cream of mushroom soup
⅔ C. catsup
¼ C. chopped green bell pepper
1 tsp. salt
4 oz. uncooked elbow macaroni
¾ C. milk
½ C. shredded Cheddar cheese
1 to 2 tsp. chopped onion
1 C. crushed potato chips

Preheat oven 350°.

Cook and stir meat until brown. Drain off fat. Cook macaroni as directed on package. Drain. In ungreased 2 quart casserole, mix all ingredients except potato chips. Cover, bake 40 minutes. Uncover, sprinkle with potato chips and bake 5 minutes longer. Serves 4-6.

BROCCOLI CASSEROLE

Edith J. Whitworth

2 pkgs. chopped frozen broccoli
2 eggs slightly beaten
1 C. mayonnaise
1 can mushroom soup
1 C. grated cheese

Preheat oven 350°.

Cook broccoli in salted water, drain. Mix remaining ingredients and pour into casserole dish. Top with buttered bread crumbs. Bake at 350° for ten minutes.

BROCCOLI CASSEROLE

Karen Shuford

1 box frozen chopped broccoli (cooked and drained)
½ C. grated sharp cheese
½ can cream of mushroom soup
Salt and pepper to taste
1 egg, well beaten
½ medium onion, chopped
¼ pkg. Pepperidge Farm Corn Bread Stuffing
½ stick margarine, melted

Preheat oven 350°.

Combine broccoli, soup, mayonnaise, egg, onion, salt and pepper. Put in greased 2 quart casserole. Sprinkle cheese on top. Mix melted margarine with stuffing and sprinkle on top of cheese. Bake for 45 minutes.

BROCCOLI CASSEROLE

Irene Clapp

1 pkg. broccoli spears-cook done
½ C. mayonnaise
½ C. sharp cheese
1 cup mushroom soup
1 onion chopped
2 eggs

Preheat oven 350°.

Mix and put in oven 350° 45 minutes. Sprinkle cracker crumbs on top.

BROCCOLI-CORN CASSEROLE

Jean M. Philp

1-10 oz. pkg frozen broccoli
1-16 oz. can creamed corn
¼ C. minced onion
1 T. salt
2 eggs well beaten
2 T. cream
4 T. melted butter
TOPPING:
Bread crumbs
Parmesan cheese

Preheat oven 350°.

Mix all ingredients - place in heavy 2 quart casserole and top with bread crumbs and sprinkle Parmesan cheese last. Bake uncoveed 30-40 minutes. Serves 6-8 persons.
I substitute corn bread stuffing mix for bread crumbs.

ITALIAN BROCCOLI CASSEROLE

Leah Knuth

2-10 oz. pkg. frozen chopped broccoli
2 eggs, beaten
1 can condensed Cheddar cheese soup
½ tsp. dried oregano (crushed)
1-8 oz. can stewed tomatoes (cut up)
3 T. grated Parmesan cheese

Preheat oven 350°.

Cook frozen broccoli in slightly salted boiling water for 5 minutes or until tender, and drain. Combine eggs, cheese soup and oregano. Add tomatoes and cooked broccoli. Pour into 10x6x2'' baking dish, sprinkle with cheese and bake approximately 30 minutes. Serves 6-8.
Delicious with cubed steak and tossed salad.

RICE BROCCOLI CASSEROLE

Leah Butler

1 large onion chopped
1 stick oleo or butter
1-10 oz. pkg. frozen broccoli (thawed)
1 can cream of mushroom soup
2 C. cooked rice
1 C. grated sharp Cheddar cheese
1 small jar pimiento
1 small can sliced mushrooms

Preheat oven 325°.

Sauté onion in butter until soft, add rest of ingredients and place in buttered 8x8x2'' casserole. Top with cracker or bread crumbs, sprinkle with Parmesan cheese and paprika. Bake until top is browned. Serves 9.

CABBAGE CASSEROLE

Carolyn Jackson

1 medium cabbage
1 can celery soup
Grated Cheddar cheese
½ C. milk

Preheat oven 350°.

Cut cabbage and cook 10 minutes in 1 teaspoon salt and sugar. Mix soup, cheese, and milk. Mix with cabbage and pour into casserole. Top with bread crumbs. Bake 30-45 minutes.

CANDYROASTER CASSEROLE

Eugenia H. Gibson

6½ C. candyroaster, cooked
3½ C. brown sugar (or granulated)
½ to ¼ tsp. salt
¼ tsp. cinnamon

OPTIONAL ADDITIONS:
½ C. coconut
1 C. miniature marshmallows
Nuts
¼ C. butter

Preheat oven 300-325°.

Cut up candyroaster, discard seeds and stringy substance, and peel. Cook in very small amount of water. About ⅓ cup water is usually enough for a good sized candyroaster. Stir to keep from sticking. When well cooked, place in sieve and drain thoroughly. Mix drained candyroaster until smooth, using mixer or blender. Add other ingredients, mix well, and pour into buttered 2½ quart casserole. Bake 20-30 minutes. Serves 15-20.
All measurements are approximate. Adjust to suit your own taste. Freezes well.

MARINATED CARROTS

Callie Cordell

2 lbs. sliced carrots
1 green pepper
2 small or 1 large onion
DRESSING:
1 can tomato soup (undiluted)
¾ C. sugar
½ C. oil
1 tsp. Worcestershire sauce
1 tsp. mustard

Cook carrots until tender. Drain. Chop green pepper and onion. Place in dish with carrots. Combine ingredients for dressing. Pour over carrots, onion, and pepper. Marinate overnight in refrigerator.

CHEESE SOUFFLÉ

Hugh D. Greene

4 pieces thickly buttered bread - remove crust
1 C. grated sharp cheese
3 eggs
1 C. milk
½ tsp. salt

Preheat oven 350°.

Cut bread in 2" squares, after it has been buttered. Line 1 or 1½ quart casserole with bread. Beat eggs with milk, just enough to combine, add cheese, salt and any seasoning you like. Pour over bread, refrigerate overnight and bake in 350° oven 30 to 45 minutes or until knife inserted comes out clean. Serves 4.
Good re-warmed.

CHICKEN BAKE

Lena Mae Williams

1 C. long grain rice
1 can onion soup (and 1 C. water)
Chicken pieces as desired
1 can cream of chicken soup (and 1 C. water)
1 small onion

Preheat oven 300°.

Put rice in low baking dish with onions. Cover with onion soup and water. Place chicken pieces on rice. Cover with cream of chicken soup and water. Bake 1 hour and 30 minutes. Serves 4 to 6.

CHICKEN CASSEROLE

Marie Boyd

6 chicken breasts
1 can cream of chicken soup
1 C. sour cream
33 Ritz crackers
1 stick margarine

Preheat oven 375°.

Cook chicken breasts and remove from bone. Cut into small pieces and place in baking dish. Mix soup and sour cream. Pour over chicken. Crush Ritz crackers and sprinkle over soup. Melt margarine and pour over crackers. Bake at 375° for 35 to 45 minutes.

CHICKEN CASSEROLE

Mrs. T. R. Hill

1 whole chicken
1 pkg. corn bread stuffing
1 can cream of mushroom soup
1 can cream of chicken soup
2 cans chicken broth
1 stick margarine

Preheat oven 375°.

Stew chicken and remove from bone; dice. Mix stuffing and margarine; put half in 13x9x2'' baking dish; add chicken. Mix chicken soup, mushroom soup and 2 cans chicken broth; pour over chicken. Sprinkle remaining half of crumbs on top. Bake 45 minutes.

CHICKEN CASSEROLE

Carolyn Jackson

3 lb. fryer boiled (cut up as for salad)
½ lb. sharp cheese grated
6 slices bread, cut off crust (lightly butter)
4 beaten eggs
3 C. milk
Salt and pepper

Preheat oven 325°.

Put first three ingredients in casserole as listed. Pour mixture of eggs, milk, salt and pepper over other ingredients. Let stand overnight. Save a little cheese to sprinkle over top, also paprika. Toasted slivered almonds may be added. Bake 45 minutes to 1 hour.

CHICKEN CASSEROLE

Tim Kelly

1 whole chicken (about 3 lbs.)
1 box Ritz Crackers
1 can cream of mushroom soup
1 can cream of celery soup
1 C. chicken broth
1 stick margarine or butter
1 onion (diced)

Preheat oven 350°.

Wash chicken thoroughly and place in pot with water and dash of salt. Boil chicken until meat starts to fall off of the bone. Line bottom of 12x8'' dish with crumbled Ritz crackers. Take the chicken off the bone and place in dish on top of crackers. Mix well the two cans of soup and pour on top of the chicken. Put diced onions on top of soup. Crumble more crackers on top of onions (enough to cover). Pour 1 cup of chicken broth on top of crackers. Place small slices of butter all around the top of the casserole. Bake 1 hour. Serves 6.

CHICKEN CASSEROLE

Whyliene Moody

2 C. cooked rice
2 C. chopped chicken (or turkey)
1 C. mayonnaise
¾ C. chopped celery (1 can cream of celery soup)
¾ C. chopped onion
½ C. slivered almonds (toasted)
1 can cream of chicken soup

Preheat oven 375°.

Mix and bake at 375° for about 25 minutes or until hot. Crumble potato chips over top and return to oven for about 5 minutes. In a little butter, cook the onions until they become clear - not brown. If you use celery, cook it with the onions. (May be frozen.)

CHICKEN CASSEROLE

Gina Sudderth

1 C. diced chicken
2 T. chopped onion
1 C. cooked rice
1 can sliced water chestnuts
1 C. crushed cornflakes or rice crispies
¾ C. mayonnaise
1 C. cooked celery
1 can undiluted cream of chicken soup
½ C. slivered almonds
¼ stick margaine

Preheat oven 350°.

Mix together, put in a greased 12x8x2'' casserole, top with crushed cereal and melted margarine. Bake uncovered for 45 minutes. Serves 8.
I use 1½ cups of chicken and ⅔ cups cooked celery.

CHICKEN ALMOND CASSEROLE

Helen D. Greene

1 frying size chicken
2 C. diced celery
2 C. diced onions
2 C. cooked rice
1 stick butter melted in rice
¾ C. mayonnaise
1 pkg. sliced almonds
3 tsp. lemon juice
1 tsp. salt
1 C. chicken stock
1 can cream of mushroom or chicken soup

Preheat oven 350°

Cook chicken, remove from bone and chop. Mix soup, stock, lemon juice and mayonnaise. Add vegetables and meat to rice while hot. Place in large casserole and bake 1 hour. Serves 10 to 12.

CHICKEN-BROCCOLI CASSEROLE

Helen Boone

4 chicken breasts
2 pkgs. frozen broccoli spears
2 cans cream of chicken soup
¾ C. mayonnaise (not salad dressing)
½ tsp. lemon juice
½ tsp. salt - in broccoli

Preheat oven 325°.

Cook chicken - well done - cut in chunks. Cook broccoli in ½ teaspoon salt only until tender. In mixing bowl, mix soup, mayonnaise and lemon juice. In 8x9'' oblong or 1½ quart round baking dish, place alternate layers of chicken, broccoli, and soup-mayonnaise mixture. Cover with grated cheese. Bake 20-30 minutes. Serves eight.
Optional: Slivered almonds (about ¼ cup) added to soup and mayonnaise mixture. Also 1 can cream of mushroom may be used to replace one can of chicken soup.

EASY CHICKEN CASSEROLE

Mrs. Dorothy M. Tebben

4 large chicken breasts
1 pkg. corn bread stuffing mix
1½ C. chicken broth
1 can cream of mushroom soup
1 can cream of chicken soup
1 stick margarine (¼ lb.)

Preheat oven 350°.

Boil chicken. Do not salt. Cook until tender. Cool. Pick off bone and cut into small pieces. Melt margarine and mix with stuffing mix. Grease 9x13'' baking pan. Put in a layer of stuffing mix, chicken, cream of mushroom soup, half of the chicken broth. Repeat layer of stuffing, chicken, cream of chicken soup, rest of chicken broth. Top with remaining stuffing mix. Bake in 350° oven 30 to 35 minutes. Serves 8. Good dish for a covered dish supper.

CHICKEN CORDON BLEU

Nita Kelly

6 deboned chicken breasts
1 can cream of mushroom soup
6 strips uncooked bacon
1 pkg. pressed beef or 1 jar dried beef
1 small container sour cream

Preheat oven 325°.

Line bottom of 12x8'' dish with beef. Wrap each chicken breast with strip of bacon and place in dish. In separate bowl, mix mushroom soup and sour cream. Pour over chicken breasts. Cook 2½ hours or until golden brown on top. Serves 6.

CHICKEN DIVAN

Ellie Mayhew

3 whole chicken breasts
2 pkgs. frozen broccoli
2 cans cream of chicken soup
1 C. mayonnaise
1 carton sour cream
1 C. grated sharp cheese
1 T. lemon juice
1 tsp. curry
Parmesan cheese
Paprika

Preheat oven 350°.

Cook chicken breasts. Cook broccoli. Mix soup, sour cream, mayonnaise, grated cheese and seasoning. Drain broccoli and arrange in bottom of flat greased 3 quart casserole. Sprinkle generously with Parmesan cheese. Remove skin from chicken and take chicken from bone, pulling apart into pieces, and spread over broccoli. Sprinkle again with Parmesan cheese. Pour sauce over all. Dot with butter. Bake 30 minutes. Serves 6 to 8.
This can be make ahead and refrigerated or frozen and cooked later.

CHICKEN DIVAN

Mary W. Walker

Cook 3 pounds chicken breasts or 3 pounds whole chicken with 1 medium onion, salt, pepper, celery seed and a bay leaf until tender. De-bone and slice. Cook 2-10 ounce packages frozen broccoli or asparagus. Drain and arrange in casserole dish. Place sliced chicken and cover with mixture of 2 cans cream of chicken soup, 1 cup mayonnaise, 1 teaspoon lemon juice, 1 teaspoon Worcestershire sauce. Top with grated cheese. Bake at 325° for 30 minutes.
I remove the bay leaf and thicken 3 cups of the chicken broth with ½ cup plain flour instead of using the 2 cans of chicken soup.

CORN CASSEROLE

Barbara Spano

3 eggs
½ C. sugar (scant)
1 small can evaporated milk
1 can cream style corn
3 T. melted butter

Preheat oven 350°.

Beat eggs. Mix with other ingredients. Pour into baking dish. Bake 45 minutes.

SOUTHERN GRITS

Bithiah Watts

1 C. uncooked grits
½ tsp. salt
4½ C. water
2 eggs (beaten)
1 C. evaporated milk
1 C. grated cheese

Preheat oven 350°.

Combine grits, salt and water. Cook until done. Add eggs and milk to hot grits and stir. Pour into casserole and cover with grated cheese. Bake 35-40 minutes.

KRAUT WICKEL

Len Williams

1 large cabbage
1 lb. hamburger
1 egg
8 pieces of bacon
2 onions
1 tsp. caraway seeds
1 can tomato purée
3 T. bread crumbs

Preheat oven 325°.

Peel off the large outside leaves, simmer in hot salty water 10 minutes-add onions, caraway seeds, 1 egg, bread crumbs to meat, mix well, divide meat, roll in cabbage leaves hold together with strip of bacon brown in butter, place in dish. Pour tomato purée over and bake 25 or 30 minutes. Serves 4.
Good served with curried rice.

LIMA BEAN AND HAM CASSEROLE

Ilda H. Barnhardt

½ C. diced onion
½ C. diced celery
1 T. salad oil
3 C. limas (fresh or frozen)
½ C. of lima liquid
¼ C. milk
1 T. flour
1 tsp. salt
¼ tsp. pepper, parsley (optional)

Preheat oven 350°.

Sauté onions and celery in hot salad oil for 5 minutes. Combine with ham and vegetables and stir gently. Spoon into lightly greased 1½ quart casserole. Combine bean liquid, milk, flour, salt and pepper. Stir well and pour over vegetables. Cover and bake 45 minutes. Serves 6-8.

MACARONI SUPREME

Mabelle Woodby

½ lb. macaroni
1 lb. cheese, grated
1 qt. sweet milk
1 T. melted butter
4 eggs, beaten
1 T. chopped onion

Preheat oven 350°.

Cook macaroni until done, drain and put in a 3 or 3½ quart casserole, alternating with cheese. Mix milk, eggs, onions, and butter. Pour over macaroni, bake at 350° for 30 minutes. (Better if it sets an hour before serving.) Serves several.

MACARONI AND CHEESE CASSERLOE

Marizell Thompson

12 oz. sharp grated cheese
¾ tsp. salt
8 oz. uncooked macaroni
2½ C. milk
4 eggs
Butter

Preheat oven 350°.

Cook macaroni in boiling salted water until done, then drain thoroughly. In 2 quart baking dish, put layers of macaroni and layers of cheese alternately until both are used. Beat together eggs, milk, and ¾ teaspoon salt. (The addition of pepper is recommended, though little children don't like it.) Pour egg-milk mixture over macaroni and cheese, dot with butter and bake in 350° oven about 45 minutes. Makes 8 servings.

MEDITERRANEAN CASSEROLE

Carolyn Jackson

1 medium sized eggplant
1-3 or 4 oz. can sliced mushrooms
½ tsp. oregano
1 envelope French's Onion Gravy Mix
½ C. buttered bread crumbs
2 C. diced cooked lamb
½ tsp. salt
¾ C. boiling water

Preheat oven 350°.

Peel and dice eggplant into ½'' cubes. Combine eggplant, lamb, and mushrooms (including liquid) in greased 2 quart casserole. Sprinkle gravy mix, salt, and oregano over meat mixture. Add water; stir lightly to mix. Cover, bake 30 minutes. Stir lightly; top with bread crumbs. Bake, uncovered, 15 minutes or until lightly browned.

PORK CHOP CASSEROLE

Pat Rigsby

6 pork chops
¼ C. water
¼ C. chopped green pepper (If desired)
1 can cream of mushroom soup
½ C. chopped onion
Pepper
3 medium sliced potatoes

Preheat oven 350°.

Pare and thinly slice potatoes. Make three to four layers of potatoes in medium size pan. In separate bowl, mix mushroom soup, onions, water, salt, pepper and bell pepper. Stir until all ingredients are covered with soup. Lightly brown pork chops in skillet. Pour all ingredients into pan on top of potatoes. Lay pork chops on top. Bake in oven for 1 hour or until chops are deep brown. Serves 4-5.

POTATO CASSEROLE

Bonnie Garren

2-12 oz. pkgs. frozen hash brown potatoes
½ C. melted butter
½ C. chopped onion
1 can cream of mushroom soup (undiluted)
¼ T. pepper
1 pt. sour cream
2 C. grated sharp Cheddar cheese
2 C. crushed cornflakes mixed with ¼ C. melted butter
1 T. salt

Preheat oven 350°.

Defrost potatoes. Combine first eight ingredients. Pour into greased casserole. Cover with buttered cornflakes. Bake 45 minutes. Serves 12-16.

POTATO CASSEROLE

Marizell Thompson

5 C. mashed potatoes seasoned lightly
1 lb. carton small curd cottage cheese
1-8 oz. carton sour cream
Small amount of onion salt and/or garlic salt if desired
Melted butter
Slivered almonds
Grated cheese

Preheat oven 350°.

Add cottage cheese and sour cream to mashed potatoes while hot. Stir. Add onion salt or whatever seasoning you like. Pour in buttered 13x9" casserole. Drizzle melted butter on top and sprinkle almonds. Add grated cheese on top if desired. Bake until bubbly.
Can be frozen - take out and thaw first.

POTATO CASSEROLE

Susan Cook

10 med. Irish potatoes
1 large pkg. cream cheese
¼ C. sour cream
½ stick oleo
1 small onion, minced
Parmesan cheese

Preheat oven 400°.

Cube, cook and drain potatoes. Mash while hot and add 1 large package cream cheese, ¼ cup sour cream, ½ stick oleo and minced onion. Place in 3 quart greased casserole. Cover with melted butter and sprinkle with Parmesan cheese. Bake in oven until lightly browned, 30 minutes. Serves 8-10.

WHITE POTATO CASSEROLE

Helen Boone

3 T. butter or margarine
3 T. flour
¾ tsp. salt
3 C. milk
3 C. firmly pakced, thinly sliced potatoes
Pepper to taste

Preheat oven 350°.

Make a white sauce of the butter, flour, salt, pepper, and milk. Stir in potatoes. Turn into well greased 2 quart casserole. Bake until done and a golden brown. Grated cheese may be sprinkled over top before baking. Serve hot. Serves 6.

SCALLPOPED POTATOES

Cindy Hanbach

1 can cream of mushroom soup
½ C. milk
4 C. thin sliced potatoes
½ C. thin sliced onion
1 C. shredded Cheddar cheese
1 T. butter
Paprika

Preheat oven 375°.

Blend soup, milk, and dash pepper. In buttered 1½ quart casserole, arrange alternate layers of potatoes, onion, soup mixture and cheese. Dot top with butter, sprinkle with paprika. Cover; bake at 375° for 1 hour. Uncover; bake 15 minutes more or until done. Serves 6.

SCALLOPED POTATOES

Sara Bryson

4 C. thinly sliced potatoes
1 small onion, thinly sliced
Salt and pepper to taste
1 can condensed cheese soup diluted with ½ can water and ½ can milk

Preheat oven 375°.

Arrange half of potatoes in 2 quart casserole dish - top with half of onions. Sprinkle with salt and pepper. Top with remaining potatoes and onions, salt and pepper. Pour soup over potatoes. Bake till potatoes are tender with a fork, 1 hour 15 minutes. Serves 6-8.
If potatoes begin to brown before done - cover with lid.

BAKED RICE

Marizell Thompson
Mrs. Janet Goff Manning

1 C. long-grained rice
1 can consommé (Beef)
1 can onion soup
1 stick butter

Preheat oven 350°.

Pour rice into a casserole dish. (Do not add any water). Add the comsommé and butter (sliced). **Cover**, and bake at 350° for one hour.

SAUSAGE CASSEROLE

Connie Peden

2 lbs. sausage
¾ C. chopped onion
1 C. chopped green pepper
2½ C. chopped celery
2 pkgs. (4.0 oz. box size) Lipton chicken noodle soup
4½ C. boiling water
¼ C. melted butter
1 C. uncooked rice
½ tsp. salt

Preheat oven 375°.

Brown sausage, drain. Add pepper, onion, celery- (sauté these in the butter first). Combine soup mix in boiling water in large saucepan. Stir in rice, cover and simmer till tender - 20 minutes. Combine sausage mix and rice mix. Add salt. Put in greased casserole. Bake at 375° for 30 minutes. Serves 10.

BAKED SQUASH CASSEROLE

Mary Tucker

1-8 oz. carton sour cream
1 can of cream of chicken soup
1-8 oz. pkg. Pepperidge Farm
2 lbs. squash
1 C. milk
1 stick of butter

Cook squash until tender. Cook Pepperidge Farm in butter. Pour squash, Pepperidge Farm, sour cream, chicken soup and milk together in the casserole dish. Bake at 350° until bubbling.

SQUASH CASSEROLE

Ila R. Alexander

2 C. cooked yellow squash well drained
1 can mushroom soup
3 beaten eggs
1 tsp. grated onion
½ C. grated Cheddar cheese
½ C. cracker crumbs
Salt and pepper to taste

Preheat oven 325°.

Mix all ingredients, reserving some cheese and cracker crumbs for topping. Place in casserole. Sprinkle with reserved cheese and cracker crumbs, and bake 35 minutes.

SQUASH CASSEROLE

Whyliene Moody

3 C. yellow squash (cooked 7 minutes)
2 eggs
1 C. onion (chopped)
¾ stick margarine
2 C. cracker crumbs
Salt **and** pepper (to taste)
1 C. evaporated milk
1 C. cheese (grated)

Preheat oven 350°.

Mix all ingredients together and put into baking dish. Sprinkle top with grated cheese.

SQUASH CASSEROLE

Lelia Roberts

2 lb. yellow squash
1 stick butter
1 onion grated
½ of 8 oz. pkg. seasoned bread crumbs
1 grated carrot
½ pt. sour cream
1 can cream of chicken soup
Salt and pepper to taste

Preheat oven 350°.

Cook squash and drain. Add remaining ingredients and reserve some crumbs for topping. Bake until bubbling.

SQUASH CASSEROLE

Edith J. Whitworth

2 lb. squash
1 sliced onion
½ pkg. (4 oz.) Pepperidge Farm stuffing
1 C. sour cream
1 can cream of chicken soup
½ stick melted butter or margarine
1 grated carrot
1 green pepper (chopped)

Preheat oven 350°.

Cook squash with onion - drain. Mix together the remaining ingredients. Place layer of squash in casserole, top with ½ of the above mix, last layer of squash, then balance of mix. Bake at 350° approximately 35 minutes.

SWEET POTATO CASSEROLE

Marizell Thompson

3 C. mashed sweet potatoes
1 C. sugar
½ tsp. salt
2 eggs
⅓ stick butter
¼ to ½ C. sweet milk
1 tsp. vanilla or sherry flavoring
TOPPING:
⅓ C. flour
½ C. melted butter
1 C. chopped nuts

Preheat oven 350°.

Mix all together and place in a casserole dish. TOPPING: Mix all ingredients together and put on top of potatoes (mix flour and butter first and if too thick add a little more butter to make it a little thin). Add a little brown sugar on top if desired. Bake 35 minutes or until topping browns slightly.

SWEET POTATO SOUFFLÉ

Hazel Langstadt

1 large can sweet potatoes, drained and mashed (3 cups)
Pinch of salt
1 T. butter
1 tsp. cinnamon
¼ tsp. nutmeg
4 eggs (separated)
4 T. sugar
2 T. port wine or orange juice (optional)

Preheat oven 325°.

In saucepan, combine sweet potatoes, salt, butter, cinnamon, and nutmeg. Heat till butter melts, using medium heat. In bowl, beat egg yolks with sugar and wine (juice). In separate bowl beat egg whites till stiff peaks form. Fold sweet potato mixture in carefully. Pour mixture in lightly buttered 1½ quart soufflé dish and bake until puffed and lightly brown, 35 to 40 minutes. Serve at once.

TUNA-NOODLE CASSEROLE

Carolyn Jackson

3 C. cooked and drained medium noodles
7 oz. can of tuna, drained
½ C. mayonnaise
½ C. sliced celery
⅓ C. chopped onion
¼ C. chopped canned pimento
½ tsp. salt
1 can cream of celery soup
½ C. milk
1 C. grated cheese
½ C. slivered almonds

Preheat oven 425°.

Combine noodles, tuna, mayonnaise, celery, onion, pimento, and salt. Blend soup and milk; heat through. Add cheese to soup mixture; heat and stir till cheese melts. Add to noodle mixture. Turn into 2 quart casserole. If desired top with toasted almonds. Bake uncovered 20 minutes. Serves 6.

MY DAILY BREAD

I asked my God for daily bread,
This morning ere I left my bed.

I felt His guidance through the day,
So gratefully I paused to pray.

I thanked Him for a quiet peace,
A love of heart that did not cease.

He's shared with me His strength, His power;
I'd felt His nearness every hour.

And then I knew that I'd been fed,
He'd given me my daily bread.

PANSY B. MENGE

NOTES

BROCCOLI & RICE CASSEROLE

Lucille Allen

1 bunch broccoli
1 C. uncooked rice
1 onion, chopped
1 can cream of mushroom soup & ½ can water
1 C. grated Cheddar cheese
Salt
Pepper to taste

Large casserole 400° 30-45 minutes

Repeat layers of broccoli, rice and cheese, salt and pepper, in baking dish. Top with the soup and ½ can of water. Bake.

CABBAGE CASSEROLE

Ginger Cox

1 med. cabbage
1 med. onion
¼ C. butter
2 T. cornstarch
2 C. milk
Cheddar cheese, grated
Pepperidge Farm dressing

9x13'' pan 350° 15 minutes

Boil cabbage and onion until tender. Drain. Melt butter; add cornstarch, blend in milk, and cook until slightly thickened. Alternate layers of cabbage, sauce, and cheese in baking dish. Moisten the Pepperidge Farm dressing with oil and put over top of cabbage mixture. Bake.

CHEDDAR-CHICKEN BAKE

Minnie Moss

3 C. chopped meat (chicken or turkey)
1½ C. celery, sliced
1 C. (4 oz.) shredded Cheddar cheese
¾ C. Miracle Whip
½ C. chopped onion
1 T. lemon juice
1 tsp. salt
½ C. cornflakes (crumbled)
2 T. melted margarine

6x10'' pan 325° 35 minutes

Combine all ingredients except the last 2. Spoon mixture into baking dish or pan. Toss melted margarine with cornflake crumbs and sprinkle over meat mixture.

The meat mixture may be used as a cold salad on lettuce leaves, without the cornflake crumbs and baking.

CHEESE CASSEROLE

Genie Sellers

15 saltine crackers, crushed
1½ C. (6 oz.) shredded Cheddar cheese
1½ C. milk
3 eggs, beaten
1-2½ oz. jar sliced mushrooms, drained
2 T. margarine

1½-quart casserole 350° 45-50 minutes

Combine cracker crumbs, cheese, milk, eggs, and mushrooms in a medium bowl; mix well. Melt margarine in casserole dish; add cheese mixture. Bake until puffy and set.

COUNTY FAIR CASSEROLE

Shirley Liston

1-8 oz. pkg. macaroni
1 lb. ground beef
1 C. chopped onion
1 tsp. salt
¼ tsp. pepper
1 can cream of celery soup
8 oz. sour cream
1-17 oz. can peas

2½-quart casserole 350° 35 minutes

Cook macaroni and drain well. Combine ground beef, onion, salt, and pepper in heavy skillet. Sauté until meat is brown, stirring to crumble. Drain. Stir in cream of celery soup; cover and simmer 10 minutes. Stir in macaroni, sour cream and peas. Spoon into lightly greased casserole and bake. Serves 8.

QUICK & EASY HAM CASSEROLE

Shirley Liston

1 can tender chunk ham
1 can cream of celery or chicken soup
2 T. butter
1 sm. onion
½-¾ C. milk
Uncooked biscuits (homemade are best)

350° 35-40 minutes

Put butter and onion in casserole dish and brown in oven just until butter melts. Add ham, soup and milk; mix together. Top with biscuits and bake.

RICE & BEEF CASSEROLE

Donnell Senne
(Submitted by Thelma Hill)

1 C. celery
1 C. onion
1 ½ lbs. ground beef (browned)
2 C. cooked rice
1 can water chestnuts - cubed or sliced
3 T. soy sauce
1 can mushroom soup

350° ½ hour

Sauté celery and onions in small amount of margarine. Brown ground beef. Combine all ingredients (makes 2 large casseroles) and bake until well heated (approximately ½ hour). May be topped with Chinese noodles.

Freezes well.

SCALLOPED CABBAGE

Trudi Peters

2 ½ lbs. coarsely shredded cabbage
3 T. butter or margarine
3 T. flour
1 tsp. salt
2 ½ C. grated American cheese
½ C. evaporated milk (undiluted)
½ C. liquid, saved from cooked cabbage
½ tsp. dry mustard
TOPPING:
3 T. melted butter
2 C. fluffy bread crumbs

8x12x2'' pan 350° 30 minutes

Cook cabbage in boiling water for 7 minutes or until tender. Drain, saving ½ cup of liquid. Meanwhile, melt the butter in a saucepan and stir in flour, salt and mustard. Combine cabbage liquid and milk, and stir into butter-flour mixture. Cook until thick and add cheese. Butter baking dish, alternate layers of cabbage and sauce until used up. TOPPING: Toss together the butter and bread crumbs and spread evenly over top. Chill. Bake at least 30 minutes or until bubbly and hot and nicely browned on top. Serve at once. Serves 10-12.

SPINACH CASSEROLE

Patsy Vanover

3 pkgs. frozen, chopped spinach
1 chopped onion
1 C. grated Cheddar cheese
2 eggs
Dash Worcestershire sauce
1 can cream of mushroom soup
½ C. mayonnaise
Bread crumbs, if desired

Large casserole 350° 45-50 minutes

Cook spinach by directions on package and drain well. Combine all other ingredients, except bread crumbs, and mix well with spinach. Pour into casserole and, if desired, top with bread crumbs. Bake. Serves 8.

SQUASH CASSEROLE

Ann McPhaul

6-8 med. squash (yellow and zucchini mixed)
1 onion, chopped
1 pt. sour cream
1 can cream of chicken soup
2 grated carrots
8 oz. Pepperidge Farm herb stuffing mix
½ stick butter
Salt & pepper to taste

350° 30 minutes

Cook sliced squash in boiling salted water until tender. Drain and mash with beater. Reserve ½ the stuffing mix to sauté in butter. Mix the other half and all other ingredients with the squash, and put in casserole. Top with sautéed stuffing mix and bake. Serves 6.

SWEET POTATO CASSEROLE

Ginger Cox

4 C. grated sweet potatoes
2 C. milk
2 C. brown sugar
1 C. raisins
¼ C. margarine, melted
1 tsp. salt
½ tsp. each of cinnamon, allspice, cloves and ginger
4 eggs, beaten

2-quart baking dish 350° 1 hour

Mix all ingredients and pour into baking dish. Test for doneness. May require a few additional minutes in oven.

Cookies & Candy

Cookies & Candy

NO BAKE COOKIE BALLS

Cindy Cordell

2 C. sugar
¼ C. cocoa
½ C. milk
1 stick butter or margarine
½ C. peanut butter
1 tsp. vanilla
3 C. rolled oats

Combine sugar, cocoa and milk in pan and boil for one minute. Add remaining ingredients and cool. Roll into balls. Serves 4 dozen.

CHOCOLATE CHIP BARS

Mrs. Jesse McMinn

⅓ C. shortening
⅓ C. butter or margarine
½ C. granulated sugar
½ C. brown sugar, packed
1 egg
1 tsp. vanilla
1½ C. flour
½ tsp. soda
½ tsp. salt
½ C. chopped nuts
1 pkg. chocolate chips

Preheat oven 375°.

Mix shortening, butter sugars, egg and vanilla thoroughly. Stir in remaining ingredients. Spread in ungreased 13x9x2'' pan, bake 20-25 minutes. When cool, cut into bars. Makes 32.

CHOC-CHIP BARS

Joy Hall

1 C. margarine
1½ C. sugar
1½ C. brown sugar
4 eggs
2 tsp. vanilla
1 tsp. salt
1 tsp. baking powder
3 C. plain flour
6 oz. choc. chips

Preheat oven 350°.

Cream margarine and sugars, add eggs and beat well. Add all other ingredients except chocolate chips and mix well. Spread in greased and floured 18x12x1'' pan. Sprinkle with chocolate chips and place in oven for 10 minutes. Swirl chips into batter and continue baking 20 minutes. Serves 3 dozen.

GRAHAM CRACKER ICEBOX BARS

Lottie Jackson

1 box graham crackers
2 sticks margarine
1 C. sugar
2 eggs, beaten
½ C. milk
1 C. chopped pecans
1 C. (small can) Angel Flake coconut
1 C. graham cracker crumbs

ICING:
1 stick margarine, melted
1 box powdered sugar
1 T **plus** milk (enough to make spreadable)
1 tsp. vanilla
Food coloring, if desired

Completely cover bottom of 13x9x2'' pan with whole graham crackers (cut pieces to fill in edges). In top of double boiler, mix margarine, sugar, eggs, milk, and cook until eggs are well done - will be slightly thickened. Remove from heat and add while hot the pecans, coconut, and cracker crumbs. Mix well and spread on crackers in pan. Cover with another layer of graham crackers. Cool, then put in refrigerator. When well chilled, mix all icing ingredients and spread over top. Return to refrigerator. Before serving, cut into finger bars. Serves 60 to 75 bars. These bars freeze well.

MAGIC COOKIE BARS

Cindy Hanbach

½ C. butter or margarine
1½ C. graham cracker crumbs
1-14 oz. can Eagle Brand sweetened condensed milk
1-6 oz. pkg. semi-sweet chocolate
1-3½ oz. can flaked coconut
1 C. chopped nuts

Preheat oven 350° (325° for glass).

In 9x13'' baking pan, melt butter. Sprinkle crumbs over butter. Pour milk evenly over crumbs. Top evenly with remaining ingredients. Press **down gently.** Bake 25-30 minutes or until lightly browned. Cool thoroughly before cutting. Store, loosely covered at room temperature. Serves 24 bars.

HOME

It will be great to go to the moon. But earth never invented anything better than coming home—provided home is a center of affection where parents love each other and their children intelligently, and where children admire and respect parents.

ERWIN D. CANHAM

THREE LAYER BROWNIES

Jane Cordell

½ C. sifted flour
¼ tsp. baking soda
¼ tsp. salt
1 C. quick cooking rolled oats
½ C. brown sugar
6 T. melted butter or margarine
1 sq. unsweetened chocolate, melted
4 T. butter or margarine melted
¾ C. sugar
1 egg
⅔ C. flour
¼ tsp. baking powder
¼ tsp. salt
¼ C. milk
½ tsp. vanilla
½ C. chopped pecans or walnuts

Preheat oven 350°.

Bottom layer: sift together first three ingredients, add oats and brown sugar. Stir in melted butter. Pat in 11x7x1½'' baking pan, bake 10 minutes. Middle layer: mix chocolate, melted butter, and sugar, add egg and beat well. Sift flour, baking powder and salt, add alternately with milk and vanilla to chocolate mixture. Fold in nuts. Spread batter over baked layer, bake 25 minutes.

TOP LAYER:

1 square unsweetened chocolate
2 T. butter or margarine
1½ C. sifted confectioners' sugar
1 tsp. vanilla
2 T. hot water

Place chocolate and butter in small saucepan. Stir over low heat till chocolate melts. Remove from heat and add confectioners' sugar and vanilla. Blend in hot water, spread over baked brownies. Cut in bars, top each bar with pecan or walnut if desired. Served 16.

BENNE COOKIES

Ilda H. Barnbardt

¾ C. butter or oleo
2 eggs
1¼ C. flour
1 tsp. vanilla
1½ C. light brown sugar
½ C. Benne seed toasted
¼ tsp. baking powder

Preheat oven 325°.

Toast the Benne seed in 2 or 3 tablespoons oleo for about 30 minutes stirring occasionally. Cream butter and sugar add other ingredients in the order given. Drop by teaspoons on waxed paper on cookie sheet far enough apart to allow spreading. Bake for approximately 30 minutes check at 20. Leave on pan until cool enough to peel off paper. Store in tight container. Serves 7 dozen.

DROP SUGAR COOKIES

Lucille Allen

½ C. butter
1 C. sugar
2 eggs
2 C. flour
1 tsp. baking powder
½ tsp. baking soda
2 T. milk
1 tsp. vanilla

Preheat oven 375°.

Mix all ingredients well, drop half teaspoon at a time on lightly greased baking sheet. Bake 10-12 minutes. Variation: ½ tsp. ground nutmeg.

FLAKE COOKIES

Mae Lowder

1 C. unsifted flour
½ tsp. baking powder
½ tsp. salt
½ tsp. baking soda
⅓ C. butter or margarine
½ C. sugar
½ C. firmly packed brown sugar
1 egg
1 tsp. vanilla
1 C. oat flakes or bran or Grape-Nut flakes

Preheat oven 375°.

Mix flour, baking powder, salt and soda. Cream butter, gradually add sugars and cream until light and fluffy, add egg and vanilla, beat well. Add flour mixture and cereal, mixing until blended. Drop by teaspoons onto greased baking sheet, bake until golden brown, 10 to 12 minutes. Cool slightly and remove from baking sheet and store in tightly covered container. Serves 2 dozen.
A flavorful chewy, crisp cookie.

FORGOTTEN COOKIES

Helen S. Moore

2 egg whites
Dash salt
⅔ C. sugar
1½ pkg. minted chocolate drops
1 C. chopped pecans
1 tsp. vanilla

Preheat oven 350°.

Whip egg whites until they stand in peaks. Add salt, gradually add sugar and continue beating. Add vanilla, cut up chocolate mints and nuts. Drop by teaspoons on lightly greased cookie sheet. Place in oven and **turn off the heat.** Leave overnight or for 8 hours without opening the oven. They should be light brown.
Be sure to turn off the heat. They do not spread so may be put close together. I use the small box of Whitman's mints.

LIZZIE'S COOKIES

Mrs. Hilliard Henson

1 stick butter or margarine
1 C. sugar
1 C. chopped dates
1 egg
Shredded coconut
2 C. heaping rice krispies
1 C. nuts (optional)

Mix butter, sugar, dates and egg, cook over low heat for 5 - 10 minutes. Add rice krispies and nuts, drop by teaspoons into coconut and roll into ball.

OATMEAL COOKIES

Ruth Rand

1 C. shortening
1 C. sugar
1 C. brown sugar
2 eggs
1½ C. sifted flour
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
2 C. uncooked rolled oats
½ C. nuts
½ C. chocolate bits or raisins

Preheat oven 375°.

Coarsely chop and set aside the nuts. Cream shortening and vanilla, add sugars gradually and eggs, mix well. Add dry ingredients in fourths. Blend in rolled oats, nuts and raisins. Drop by teaspoons on greased baking sheet and bake 10-12 minutes. Cool one minute before removing. Serves 7½ to 8½ dozen.
I have also make these cookies with raisins only and they are good this way.

RAISIN COOKIES

Julia C. Jackson

2 C. raisins
1 C. water
1 tsp. soda
2 C. sugar
1 C. butter or margarine
1 tsp. vanilla
3 eggs
4 C. flour
½ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
1 C. chopped walnuts

Preheat oven 350°.

Add water to raisins and boil briskly for five minutes. Cool, stir in soda and let stand. Cream butter and sugar, add vanilla, well beaten eggs, and raisins with their liquid and the flour sifted with the dry ingredients. Stir in nuts and drop by teaspoons on greased sheet. Bake 10-12 minutes. Serves 15 or more.

SNOWDROP COOKIES

Mae Lowder

2 egg whites
¾ C. sugar
1 C. chopped nuts
1 C. chocolate chips

Preheat oven 350°.

Beat egg whites until foamy, add sugar gradually and continue beating until stiff. Gently fold in nuts and chips, drop by teaspoons on cookie sheet to make little mounds. Place cookies in preheated oven and immediately **TURN OFF** oven. Leave cookies for three hours or overnight. Serves 58.

TOFFEE COOKIES

Olive Dunn

1 C. butter
1 C. sugar
1 C. nuts
1 egg yolk
2 C. flour
1 egg white

Preheat oven 350°.

Cream butter and sugar, add egg yolk and mix well, add flour gradually blending well. Spread on ungreased cookie sheet ¼'' thick. Spread unbeaten egg white evenly over the batter. Sprinkle chopped nuts on top. Bake 25 to 30 minutes. Cut into squares while warm. Serves 24 pieces.

CANDIED GRAHAM CRACKERS

Susan Williams

2 sticks margarine
1 C. brown sugar
1 C. chopped/pieces pecans
Graham crackers

Preheat oven 350°.

Bring ingredients to boil, stirring as needed. Spread graham crackers on cookie sheet and spoon mixture over crackers. Bake at 350° for 8 minutes. Cool 3 minutes, then finish cooling on wax paper before storing.

OAT CRISPIES

Jean M. Philp

1½ C. plain flour
1 tsp. salt
1 tsp. soda
3 C. oats
½ C. chopped nuts
1 C. Crisco
1 C. light brown sugar
1 C. white sugar
2 eggs
1 tsp. vanilla

Preheat oven 350°.

Sift flour, salt and soda, add oats and nuts. Cream sugars and Crisco, add well beaten eggs and vanilla. Add dry ingredients, mix well. Drop by teaspoon on ungreased sheet. Bake 10 minutes. Serves 5 dozen.

KISS CAKES

Ilda H. Barnhardt

2 scant C. sugar
1 level T. cornstarch
Dash of almond extract
4 egg whites
1 tsp. vanilla
1 C. broken pecans

Preheat oven 250°.

Beat egg whites very stiff; add sugar a little at a time. Beat well after each addition. It is very important to add small amounts as directed. Sprinkle in the cornstarch, flavorings and nuts. Drop on wax paper, a teaspoon at a time. Bake in a slow oven at 250° about 45 minutes. The longer they cook, the better they are. They are done when you can lift them off the paper without breaking.
You can use brown sugar for a change. Makes about 3 dozen.

MACAROONS

Mrs. Kitty Reese

2-8 oz. pkg. shredded coconut
1-15 oz. can sweetened condensed milk
2 tsp. vanilla

Preheat oven 325-350°.

Mix ingredients, drop by teaspoons on well greased baking sheet. Bake in moderate oven 10 to 15 minutes. Cool slightly before removing from pan. Serves 4 dozen.

SAND TARTS

Susan Cook

1 C. margarine
2 scant cups flour
Powdered sugar
3 tsp. vanilla
1½ C. chopped pecans

Preheat oven 350°.

Cream margarine and 5 tablespoons powdered sugar (heaping). Work flour, vanilla and nuts into mixture. Form into desired shapes, round, oblong, etc. Cook on ungreased sheet until light brown, 12 to 15 minutes. Remove from oven, cool two minutes then roll in powdered sugar or shake with sugar in bag. Serves 5 dozen.

EASY CHOCOLATE FUDGE

Edith J. Whitworth

1⅔ C. sugar
1-5½ oz. can evaporated milk
2 T. butter or margarine
½ tsp. salt
2 C. miniature marshmallows
1-6 oz. pkg. chocolate chips
1 tsp. vanilla

Grease well an 8x8'' baking pan. In 2 quart saucepan over medium heat, heat to boiling the sugar, undiluted milk, butter and salt, stirring constantly. Boil 5 minutes. Remove from heat, stir in remaining ingredients until they are melted. Beat until thick. Pour chocolate into pan, spread evenly, cool at room temperature. Cut into squares. Serves 2½ pounds.

FIVE POUND CANDY

Ann Lipe

3 lbs. sugar (6 cups)
1 pt. white Karo syrup
½ lb. butter (not margarine)
1 large and 1 small can evaporated milk
1 lb. pecans

Boil sugar, syrup and milk until it comes to rapid boil, add butter. Cook until it forms a firm or hard ball in cold water. It takes about one hour from time it is started. You cannot overcook but it can be undercooked. Stir often. Cool a little and beat until glossy. Add 1 lb. chopped pecans. Pour onto large buttered cookie sheet.

DIVINITY

Ilda Barnhardt

3 C. sugar
4 T. corn syrup
¾ C. cold water
2 egg whites
1 tsp. vanilla

Place sugar, syrup and water in pan over low heat. Stir until sugar dissolves, continue cooking until soft balls forms in water. Beat egg whites until stiff but not dry. Pour half of syrup over egg whites, beating until it comes to hard crack stage. Pour in rest of syrup continuing to beat until it is thick enough to drop by teaspoons onto wax paper. Serves 35-40 pieces.

SEA FOAM CANDY

Ilda H. Barnhardt

3 C. brown sugar (packed)
½ tsp. salt
¾ C. water
2 egg whites
1 tsp. vanilla

Cook sugar, salt and water without stirring until it reaches 260°. Remove from heat, pour gradually over beaten egg whites. Add vanilla and beat with mixer until it holds its shape. Drop by teaspoons on oiled paper. It will become firm and you can remove from paper and store.

MASHED POTATO CANDY

Mary Seals Shipley

8 oz. pkg. chocolate chips
4 C. powdered sugar
1½ tsp. vanilla
4 C. coconut
¾ C. cold mashed potatoes
½ tsp. salt

Mix together mashed potatoes, sugar and salt. Blend in coconut and vanilla. Line a long loaf pan with aluminum foil. Melt ⅓ of chocolate chips in a pan over hot water.. Pour this in pan and spread evenly over foil. Put in cool spot (freezer) for short while to harden. Put mashed potato mixture on top of chocolate chip layer. Again put in cool place to harden. Melt remaining chocolate chips, as before and spread over top.

PEANUT BRITTLE

Susan Cook

½ C. light Karo syrup
½ C. sugar
1 C. raw peanuts
½ tsp. soda

Bring sugar and Karo to a boil, add peanuts and cook until mixture turns a light golden brown. Remove from heat and add soda. Stir until soda is dissolved. Pour on buttered cookie sheet. Let harden and break into pieces.

PEANUT BUTTER FUDGE

Edith J. Whitworth

1 C. granulated sugar
1 C. brown sugar
½ C. evaporated milk
2 T. butter
1 C. miniature marshmallows
¾ C. peanut butter
1 tsp. vanilla

Combine sugar, milk and butter in heavy saucepan. Bring to boil, lower heat and stirring constantly, cook to soft-ball stage. Add remaining ingredients, stir until marshmallows melt. Remove from heat, beat until mixture begins to thicken, about one minute. Pour into greased 8x8'' pan. Cool at room temperature. Cut into squares. Makes 1½ pounds.

REESE CUPS

Whyliene Moody

1 lb. margarine
1 qt. peanut butter
3 boxes confectioners' sugar
3-6 oz. pkgs. chocolate chips
1 block paraffin

Melt butter and peanut butter and sugar. Form into small balls. Melt chocolate chips and paraffin. Dip balls into mixture with toothpick. Set aside to cool.

REESE'S KISSES

Elizabeth Bostic

2 sticks melted butter
1 C. peanut butter
1 tsp. vanilla
1½ boxes confectioners' sugar
6 oz. chocolate chips
2-1'' squares paraffin (melt over boiling water)

Mix well the butter, peanut butter and vanilla. Add the sugar and blend thoroughly. Form into balls. Using a toothpick dip the balls into the chocolate mixture and place on waxed paper to set. Makes a lot.

PECAN PRALINES

Olive Dunn

1½ C. white sugar
¾ C. dark brown sugar-packed
½ stick butter of margarine
½ C. evaporated milk, small can
1 tsp. vanilla
2 C. pecans, whole or broken
Dash salt

Cook sugar, salt and milk until it comes to a rolling boil. Add butter and let remain on heat until completely melted. Remove from heat, beat until it begins to thicken. Add nuts and vanilla. Drop by teaspoons on waxed paper. Put a damp cloth under paper to prevent breaking.
If it gets too stiff to drop return to heat and remelt.

PULLED MINTS

Ida Barnhardt

2 C. sugar
1 C. boiling water
½ stick butter or margarine
Pinch salt
½ tsp. oil of peppermint
Powdered sugar

Mix the first four ingredients and boil hard until it spins a long thread. If using a candy thermometer let it rise to 265° or a hard crack stage. Butter marble slab and fingers well. Pour mixture onto slab, add oil of peppermint. When it starts to cool, fold edges toward middle. As soon as cool enough to handle pick up and begin to pull. Continue pulling until it starts hairing off. Put powdered sugar in bowl. When cutting stage is reached, cut with scissors desired length, drop into sugar and cover, put out to dry. When dry store in tightly closed container to cream overnite.

GOING, GOING, GONE

She's president of PTA
And League of Woman Voters;
She's leader of a cub scout troupe
And campfire girl devoters,
Church circles and improvement clubs
For mind and social graces,
And travel clubs that study of
Far-off enchanted places.
She's hardly time between each club
To catch a decent breath;
Her tombstone, I am sure will read,
"This one was clubbed to death."

GLADISE KELLY

NOTES

BUCKEYES

Vicky Sadler Williams

1 lb. powdered sugar
18 oz. jar peanut butter
¼ lb. margarine
1 tsp. vanilla
6 oz. chocolate chips
2 oz. paraffin (½ block)

Mix powdered sugar, peanut butter, margarine and vanilla in bowl. Roll into balls about the size of a quarter. Place on a cookie sheet. Place toothpicks in each ball. Refrigerate for ½ hour. In double boiler, melt paraffin and chocolate. Dip each ball into melted mixture. Put on wax paper trays and refrigerate for awhile. Remove toothpicks. Makes 65 plus.

CHOCOLATE COVERED CANDY

Dottie Dorsey

1 can sweetened condensed milk
3 boxes powdered sugar
3 sticks butter
¼ C. each chopped pecans & coconut (opt.)
1 C. peanut butter (opt.)
¼-½ tsp. peppermint extract (opt.)
CHOCOLATE COATING:
1 block paraffin wax
12 oz. semi-sweet chocolate

Double boiler

In large bowl, combine milk, sugar and butter. Use electric mixer to blend well. May be used as is without adding the optionals. If optionals are used, divide into 3 balls. To 1 ball, add pecans and coconut; to another, add peanut butter; and to the other, add the peppermint extract. Blend each ball well. Shape pecan mixture into ½'' balls, the peanut butter mixture into ½'' squares, and the peppermint mixture into ½'' patties. Refrigerate 24 hours. Melt paraffin and chocolate in top of double boiler, and dip each piece of candy into it, then place on waxed paper.

COWBOY COOKIES

Beth Tompkins

2 C. sifted plain flour
1 tsp. soda
½ tsp. salt
½ tsp. baking powder
1 C. shortening or margarine
1 C. granulated sugar
1 C. brown sugar, firmly packed
2 eggs
2 C. oatmeal (rolled oats)
1 tsp. vanilla
1 lg. pkg. semi-sweet chocolate chips

Cookie sheets 350° - preheat Approximately 15 minutes

Mix first 4 ingredients together and set aside. Blend together shortening and sugars (white and brown). Add flour mixture. Add eggs and beat until light and fluffy. Blend in oats, vanilla and chocolate chips. (This will make a crumbly dough.) Drop by teaspoonsful onto greased cookie sheets. Bake. Makes 10 dozen.

PEANUT BUTTER COOKIES

Dana Wilson

¼ lb. butter
½ C. crunchy peanut butter
½ C. granulated sugar
½ C. dark brown sugar
2 eggs
½ tsp. vanilla
½ tsp. salt
½ tsp. baking powder
2 C. flour

Baking sheets 350° 7 minutes

Preheat the oven and grease some baking sheets. Cream the butter and peanut butter together. Beat in the 2 sugars, then the eggs and vanilla, and mix well. Mix together the salt, baking powder and flour. Add to first mixture, combining thoroughly. Arrange by teaspoonfuls on cookie sheets about 1½'' apart. Press each one flat with the back of a floured spoon. Makes 50 cookies.

PEANUT BUTTER CRISSCROSSES

Stephanie Lynn

1 C. shortening
1 C. granulated sugar
1 C. brown sugar
1 tsp. vanilla
2 beaten eggs
1 C. peanut butter
3 C. sifted enriched flour
2 tsp. soda
Dash of salt

Big cookie sheets 375° 10 minutes

Thoroughly cream shortening, sugars and vanilla. Add eggs and beat well. Stir in peanut butter. Sift dry ingredients; stir into creamed mixture. Form into tiny balls; place on ungreased cookie sheets. Press with back of a fork to make crisscrosses. Dough may also be rolled and cut, if desired. Bake 10 minutes. Makes 8 dozen.

PEANUT CLUSTERS

Stephanie Lynn

8 oz. chocolate
½ lb. roasted Spanish peanuts

Melt chocolate in bowl over hot water; remove from heat. Add peanuts and stir well. Drop from teaspoon onto waxed paper. Place in refrigerator to chill for 12 hours. Keep in cool place. Makes 3 dozen.

NINE TO FIVE BARS

Joretta Corpening

1 box butter cake mix
1 stick butter, soft
1 egg
¾ C. pecans
8 oz. cream cheese, softened
2 eggs
1 tsp. lemon flavoring
1 box powdered sugar

13x9'' pan 350° 40 minutes

Combine cake mix, butter, egg, and pecans. Pat into well-greased and floured pan. Mix cream cheese, eggs, lemon flavoring, and powdered sugar. Pour over first mixture. Bake; cool, and cut into 1'' bars.

WELSH COOKIES

M. Marie Ward

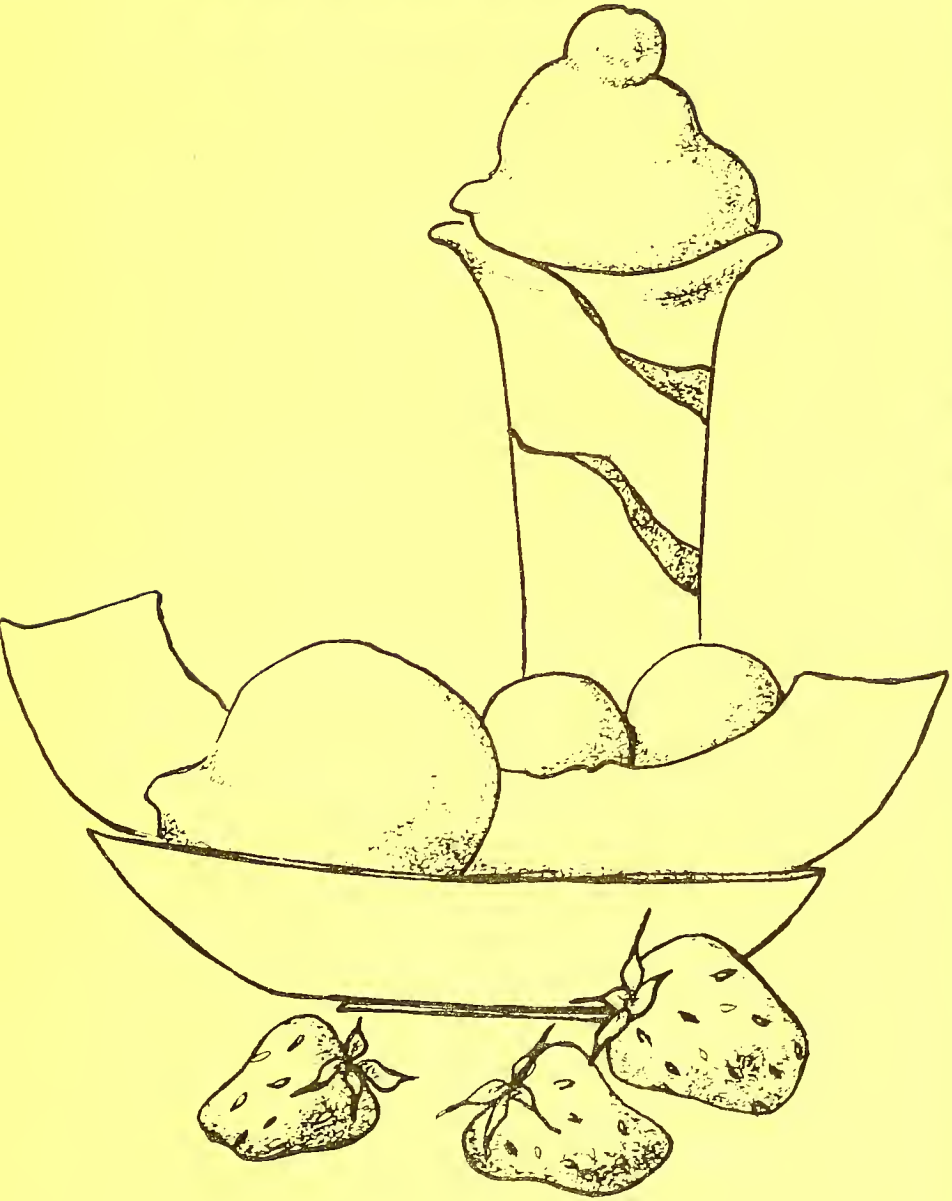
1 egg
½ C. milk
1¼ C. raisins
3½ C. sifted flour
1 C. sugar
2 tsp. nutmeg
1½ tsp. baking powder
1¼ tsp. salt
½ tsp. baking soda
1 C. shortening

Griddle

Sift dry ingredients into bowl; cut in shortening as for pastry. Combine egg and milk; blend and add with raisins to dry mixture. Stir until dry ingredients are moistened and mixture holds together. Roll out onto a floured board to ¼'' thickness and cut with a 2'' round cookie cutter. Heat griddle until moderately hot. Place cookies on it. As bottom browns, top will get puffy; turn and brown other side. Makes 4 dozen.

Serve either hot from the griddle or cooled.

Desserts



Desserts

FOUR LAYER CHOCOLATE DESSERT

Susan Cook

1½ C. plain flour
¾ C. chopped pecans
¾ C. oleo, melted
1-8 oz. pkg. cream cheese
1 C. powdered sugar
1-1 lb. Cool Whip
2 small boxes chocolate instant pudding
3½ C. milk
1 tsp. vanilla

Preheat oven 350°.

1st layer: Mix oleo, flour and nuts. Spread in 9x13'' pan and bake 15-20 minutes in 350° oven. 2nd layer: Beat 1 cup powdered sugar with softened cream cheese, then fold in 1 cup Cool Whip. Spread this over cooled crust and chill to set. 3rd layer: Mix pudding, milk and vanilla until thick. Spoon over 2nd layer. Chill to set. 4th layer: Spread Cool Whip on top and refrigerate. Cut in squares to serve. Serves 12.

CHOCOLATE BAVARIAN

Lottie Jackson

1 C. pecans, chopped
1 stick butter or margarine
1 C. flour
1 C. powdered sugar
1-8 oz. pkg. cream cheese, softened
2 C. Cool Whip
2 small pkgs. chocolate instant pudding
3 C. milk

Preheat oven 350°.

Mix first 3 ingredients, press into 11x13'' pan and bake 20 minutes. When crust has cooled, cream the cheese and powdered sugar together, add 1 cup of the Cool Whip and spread on crust. Combine pudding and milk, beat as directed on package, then spread over cheese layer. Top this with the other cup (or more, if desired) of Cool Whip. Refrigerate. Serves 15 to 20.
This dessert freezes well. For a delightful change, use pistachio pudding instead of chocolate.

I saw tomorrow marching by
On little children's feet;
Within their forms and faces
Read her prophecy complete.
I saw tomorrow look at me
From little children's eyes,
And thought how carefully we'd teach
If we were really wise.

SELECTED

PERSIMMON PUDDING

Laura Ussery

2 C. persimmon pulp
3 eggs
1 ¾ C. milk
2 C. sifted flour
½ tsp. soda
1 tsp. salt
½ tsp. cinnamon
1 ½ C. sugar
3 T. melted butter
½ tsp. nutmeg

Preheat oven 300°.

Mix persimmon pulp, beaten eggs and milk. Sift dry ingredients together and add to liquid mixture, stir in melted butter. Pour into greased 12x7½x2'' pan to a depth of 2''. Bake 1 hour at 300° and cut when cold. Serves 18.
Refrigerate. Will keep up to 1 week.

FRESH FRUIT PUDDING COMPOTE

Mary Tucker

1 ¾ C. cold milk
1 T. orange juice
1 pkg. (4 serving size) Jell-O vanilla instant pudding
1 C. thawed Birds Eye Cool Whip
6 C. fresh fruits - blueberries, melon balls, bananas, raspberries, sliced strawberries and peaches

Pour milk and orange juice into a bowl; add pudding mix. Beat slowly with hand beater or at lowest speed of electric mixer for 1 minute. Add 1 cup of the Cool Whip and beat 1 minute. Arrange half the fruits in a large serving bowl. Add the pudding mix and top with remaining fruits.

FRUIT PIZZA

Mary Tucker

1 sugar cookie mix
⅓ C. shortening
1 egg
1-8 oz. pkg. cream cheese
1 T. lemon juice
Use any fresh fruits - 4 or 5 kinds
½ C. orange marmalade

Preheat oven 350°.

Mix well 1 box of sugar cookie mix, ⅓ cup shortening, 1 egg. Spread on greased pizza pan or cookie sheet. Bake 350° 14-16 minutes. Cool - add 1-8 ounce package of cream cheese, ¼ cup sugar, 1 tablespoon lemon juice. Mix thoroughly, spread on cookie sheet. Add fresh fruits - at least (4). Mix ½ cup orange marmalade with 2 tablespoons water. Spread over all fruit. Slice and serve.

FOUR LAYER DELIGHT

Lea H. Barnhardt

1 stick margarine
1½ C. finely chopped nuts
1-8 oz. pkg. cream cheese
2 pkgs. chocolate instant pudding
1 C. plain flour
1 C. powdered sugar
1 large Cool Whip
3 C. cold milk

Preheat oven 350°.

Mix margarine and flour with pastry blender, add ¾ cup nuts. Press into 11x13" pan. Bake 15 minutes, cool thoroughly. Blend softened cream cheese and sugar fold in one half of Cool Whip. Spread on crust. Mix pudding and milk pour on top of cream cheese mixture. Spread remaining Cool Whip on top and sprinkle with ¾ cup nuts. Serves 12.

EASY HOMEMADE ICE CREAM

Sarah Williams

5 eggs
2-13 oz. can Pet milk
2 C. sugar
3 C. whole milk
1 T. vanilla
4 C. fresh fruit
Pinch salt

Put one can milk, one half of the eggs and one cup sugar in blender and mix well. Pour in ice cream freezer and repeat process with the other half of ingredients. Add vanilla, whole milk and fruit. (Most freezers will not hold this much so be sure to cut down on the milk.) Serves 4 quarts.

CHEESECAKE

Donna Belle McClendon

1 pkg. lemon jello
1 pkg. Philadelphia Cream cheese
8 oz. size softened
1 large can Carnation milk chilled
1½ C. sugar
1 tsp. lemon juice or vinegar

Dissolve jello in one cup hot water, add lemon juice or vinegar. Whip milk. Cream cheese and sugar together. When jello starts to jell add to other ingredients. Line 8x9" pan with graham cracker crumbs. Pour in cake mixture. Sprinkle crumbs on top. Chill. Serves 10.

GRATED SWEET POTATO PUDDING

Mrs. Hobart Evans

4 C. grated raw sweet potato
1 C. dark syrup
½ C. sugar
1 C. milk
½ C. butter
1 C. raisins
3 eggs
1 tsp. allspice
1 tsp. cinnamon
½ tsp. cloves
½ C. nuts

Preheat oven 325°-350°.

Mash butter in 9x13'' pan. Mix rest of ingredients together adding eggs last, pour over butter in pan, stir until warm. Bake in moderate oven 45 to 60 minutes. When pudding is browned over the top it is to be stirred in, this may be done twice. This makes a very large and delicious pudding that is good served with a sweet cream. Serves 12 to 16.

CREEPING CRUST CHERRY COBBLER

Ilda H. Barnhardt

2 C. sour cherries
1 C. sugar
½ C. margarine
¾ C. flour, self-rising
1¼ C. milk
1 C. sugar

Preheat oven 375°.

Cook cherries with juice and one cup sugar until it melts. Melt margarine in 11x13'' casserole. Stir together self-rising flour and ¾ cup milk, add one cup sugar and another ½ cup milk. Pour cherry mixture into baking dish with melted margarine then pour batter over it. **DO NOT STIR**. Bake for 30 minutes and serve with Cool Whip or ice cream. Serves 15.

JAPANESE MANDARIN ORANGE FLUFF

Carolyn Jackson

1 egg
3 T. lemon juice
3 T. sugar
½ C. heavy cream - whipped
1-11 oz. can Japanese mandarin oranges - drained
1 C. miniature marshmallows
1 C. sliced bananas
1 chiffon cake (angel or sponge) your own recipe or already baked

In top of double boiler: beat egg, stir in lemon juice and sugar. Cook over hot water, stirring about five minutes or until thickened. Cool, fold in whipped cream, oranges, marshmallows and bananas. Refrigerate overnight, then fold in almonds. Spoon over cake slices. Serves 16.

APPLY GOODY DESSERT

Mrs. Sol Reese

5 C. apples
1 tsp. cinnamon
1 C. sugar
½ C. nuts
1 T. flour
½ C. water

¾ C. flour
¼ tsp. baking powder
¾ C. brown sugar
¼ tsp. soda
⅓ C. melted butter
½ C. nuts (optional)
¾ C. oatmeal-quick

Preheat oven 375°.

Mix apples, cinnamon, sugar, nuts, sprinkle flour on top and water in 9x13'' casserole. Mix flour, baking powder, brown sugar, soda, melted butter, nuts and oatmeal last. Spread this over apple mixture and bake 30 to 40 minutes. Serve with whipped cream. Chopped dates may be added to the topping before baking. Serves 12.

MAPLE CHOC-FROZEN DESSERT

Joy Hall

1 large pkg. pecan cookies (Nabisco)
3 squares bitter chocolate
⅔ C. butter
½ gal. maple nut or pecan ice cream

1½ C. powdered sugar
1 tsp. vanilla
3 eggs
1 pkg. chocolate pudding (cooking kind)

Crush cookies real fine and spread half in 9x13'' pan, set aside. Melt chocolate and butter, add powdered sugar and vanilla, set aside. Beat 3 egg yolks and add to above mixture. Beat egg whites until fluffy and fold into above then pour over crumbs and freeze. When frozen solid spoon soft ice cream on top and cover with remaining cookie crumbs. Freeze solid. To serve cook pudding and pour hot on each piece. Serves 12.

MAGIC LEMON ICEBOX CAKE

Ilda H. Barnhardt

1 C. crushed cookie crumbs
2 T. melted butter
1 can condensed milk
½ C. fresh lemon juice

6 T. sugar
2 eggs separated
1 T. grated lemon rind
¼ tsp. almond extract

Combine crumbs, butter and 2 tablespoons sugar. Press 1 cup of mixture on the bottom and sides of an ice cube tray, chill. Save remaining crumbs for the top. Beat egg yolks until thick and add milk. Add rind, juice, almond extract and stir until thick. Beat egg whites and gradually add remaining sugr and beat until stiff. Fold into milk and lemon mixture. Pour into tray, top with crumbs and freeze.

PEACH DELIGHT

Marie Boyd

1 C. milk
30 large marshmallows
1 pkg. Dream Whip
1 small can crushed pineapple
4 peaches, diced

Heat milk and add marshmallows, do not boil, cool. Mix Dream Whip according to directions add marshmallow mixture. Add pineapple and peaches. Refrigerate - serve in dessert cups when cold.

CHERRY-YUM-YUM

Pat Rigsby

¾ C. sugar
2 pkgs. Dream Whip
1 C. cold milk
2 cans cherry pie filling
1-8 oz. pkg. cream cheese
3 C. graham cracker crumbs
1½ sticks margarine

Melt margarine and mix with crumbs. Cover bottom of 8x14'' pan with ½ of mixture. Mix Dream Whip and milk. Add sugar then cream cheese. Mix well. Pour ½ of mixture over crumbs. Spoon both cans of cherry pie filling over cream. Top cherries with remaining half of whipped cream mixture. Sprinkle remaining half of crumbs over pie. Chill. Serves 8 or 10.
You may use different kinds of fruit.

CHERRY YUM-YUM

Norma L. Bailey

2 pkgs. of Dream Whip
1 layer of graham crackers
1-12 oz. pkg. cream cheese
1 can cherry pie filling
¼ C. sweet milk
1 C. sugar
Pecans (opt.)

Mix Dream Whip according to directions on box. Soften cream cheese. Mix cream cheese, sugar and milk. Blend with Dream Whip. Line pan with graham crackers. Pour in mixture. Top with can of cherry pie filling. (Put beaters in freezer for a few minutes. It beats Dream Whip better.)

SCUPPERNONG PIE

Barbara W. Eddins

3 eggs
1 C. sugar
1 T. flour
2 C. milk
1 C. cooked scuppernong hulls
Prepared pie shell

Preheat oven 400°.

Save the hulls from scuppernong grapes. Cover with water and boil in a saucepan until tender. Remove from heat and drain thoroughly. Measure out 1 cup cooked hulls and freeze remainder for later use. Put all ingredients except the scuppernong hulls into an electric blender and mix well. Add the hulls and pour into a prepared pie shell. Cook for 10 minutes at 400°, then lower oven temperature to 325° and bake 15 additional minutes or until browns moderately. Serves 6 to 8.

CHOCOLATE TORTE

Connie Peden

FIRST LAYER:
1 C. flour (self-rising)
1 C. ground pecans
1 stick margarine
SECOND LAYER:
1-8 oz. pkg. cream cheese
1 C. powdered sugar
½ of a 9 oz. size Cool Whip
THIRD LAYER:
1-3 oz. box instant chocolate pudding
(or butterscotch)
1½ C. milk
FOURTH LAYER:
1-3 oz. box vanilla instant pudding
1½ C. milk
FIFTH LAYER:
½ of a 9 oz. size of Cool Whip
Chopped nuts and maraschino cherries

Preheat oven 350°.

First layer: Mix all ingredients together and pat in 9x13'' glass Pyrex. Bake at 350° for 15 minutes, cool.
Second layer: Mix all ingredients together and spread on the cool crust.
Third layer: Mix pudding and milk and beat for 2 minutes at lowest speed. Spread over second layer.
Fourth layer: Mix pudding and milk and beat for 2 minutes at lowest speed. Spread over third layer.
Fifth layer: Top with other half of Cool Whip. Chill in refrigerator for 6-8 hours before serving. Garnish with chopped nuts or maraschino cherries.

NOTES

VERMONT APPLE CRUMBLE

Anonymous

2 C. flour
1 C. brown sugar
½ C. oats
¾ C. margarine
8 C. peeled & thinly sliced apples
1 C. water
¼ C. maple syrup
1 C. sugar
2 T. cornstarch
1 T. butter or margarine
1 tsp. vanilla flavoring

9x13'' pan 350° 45 minutes

Combine first 4 ingredients and reserve 1 cup for topping. Line pan with remaining crumbs and arrange apples on top. Boil water, syrup, sugar and cornstarch until thick. Add butter and vanilla; pour over apples, and top with remaining crumbs. Bake until topping is browned and apples are cooked. Serve warm or cold, topped with whipped cream or ice cream. Serves 16.

TURTLE CAKE

Minnie Moss

1-14 oz. pkg. light caramels
½ C. evaporated milk
¼ C. margarine (½ stick), room temp.
1 box German chocolate cake mix
¾ C. margarine (1 ½ sticks)
½ C. evaporated milk
1 C. nuts
1 C. chocolate chips

9x13'' pan 350° 30 minutes

Melt first 3 ingredients and set aside. Mix cake mix, margarine and evaporated milk. Batter will be very stiff. Press half of batter in pan (greased and floured), and bake for 10 minutes. Pour caramel mixture over warm cake, then add nuts and chocolate chips. Spread rest of batter on top by hand. Bake 20 minutes more. (Ovens may vary, but cook no longer than 20 minutes.) Cut into squares.

PISTACHIO SURPRISE

Ginger Cox

1 C. walnuts
1 C. flour
1 stick margarine, softened
1-8 oz. pkg. cream cheese
1 C. powdered sugar
1 ½ C. Cool Whip
2-3 oz. pkgs. pistachio instant pudding
3 C. milk

9x13'' pan 350° 20 minutes

Mix walnuts, flour and softened margarine. Press into pan and bake approximately 20 minutes. Cool. Blend cream cheese with powdered sugar; add 1 cup Cool Whip and spread over crust. Beat pudding and milk for 2 minutes or until thickened, and pour over second layer. Top with remaining ½ cup Cool Whip. Garnish with slivered almonds.

PEANUT BUTTER BROWNIES

Jill Banyai

½ C. melted butter
½ C. peanut butter
⅓ C. honey
4 eggs
¾ C. whole wheat flour
½ C. carob chips
1 C. chopped nuts

8x8'' baking dish 350° 25 minutes

Mix peanut butter and butter. Add honey, eggs and flour. Mix well. Fold in carob chips and nuts. Pour batter into lightly oiled baking dish. Bake and cut into squares. Makes 16 brownies.

OREO DELIGHT

Ann McPhaul

1-15 oz. pkg. Oreo cookies
1-8 oz. carton Cool Whip
½ gal. vanilla ice cream
1 tsp. instant coffee (opt.)

In a large mixing bowl, let ice cream soften slightly. Fold in Cool Whip and coarsely crumbled Oreo cookies. (Add instant coffee for a slight mocha taste.) Pour into a pan and store in freezer until ready to serve. Serves 12.

ORANGE DELIGHT

Lottie Jackson

1 lg. carton Cool Whip
1 C. sour cream
1 pkg. orange jello (use dry)
1 can chunk pineapple
1 can mandarin oranges

Drain pineapple well. Mix first 3 ingredients together. Add pineapple and oranges. Refrigerate 2 hours and serve.

CHEESECAKE

Tina Hartig

2-8 oz. pkgs. cream cheese
3 eggs
½ tsp. almond flavoring
¾ C. sugar
1 C. sour cream
3 T. sugar
1 tsp. vanilla flavoring

Glass pie pan 350°

Combine first 4 ingredients and pour into a buttered, glass pie pan. Bake at 350° for 27 minutes. Combine last 3 ingredients and pour on top. Bake for 10 more minutes.

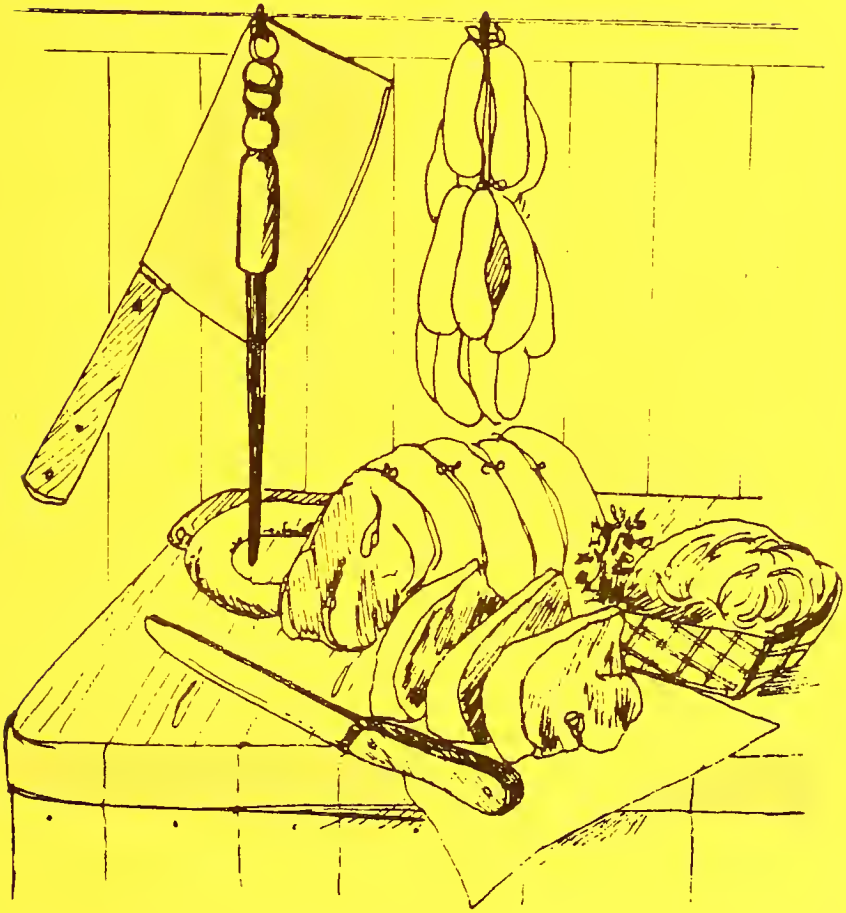
BLUEBERRY SURPRISE Ellie Mayhew

1 stick butter
1 C. plain flour
¼ C. brown sugar
1 C. chopped pecans
8 oz. cream cheese - room temp.
8 oz. Cool Whip
1 C. sugar
1 tsp. vanilla flavoring
1 can blueberry pie filling

9x13'' Pyrex dish 350° 15 minutes

Melt butter in oblong Pyrex dish. Add flour, brown sugar and pecans. Mix well and spread out in pan. Bake 15 minutes at 350°. Cool. Blend cream cheese, ½ of the Cool Whip (4 ounces), sugar and vanilla. Spread on top of cooled crust. Spread pie filling on top and cover with remaining 4 ounces of Cool Whip. Refrigerate. Very delicious!

Main Dishes



Main Dishes

ALL IN ONE DINNER

Pat Rigsby

Place in a casserole dish, a layer of: sliced potatoes, chopped onions, hamburger meat (brown first), cheese (American slices), Minute rice (4 or 5 teaspoons), 1½ to 2 cups tomato sauce. Top with strips of uncooked bacon. Bake 1½ to 2 hours in a 350° oven.

CHILI

Henry McClendon

1 lb. ground beef (browned in fat)
1 tsp. salt
1 tsp. black pepper
3 T. chili powder
1/8 lb. chopped onions
1 pt. fat or suet
1 pt. water
1 can cream of tomato soup

Cook ingredients until thick as wanted.

FOR A CROWD:

4 lbs. ground beef (browned in fat)
2 T. salt
2 T. black pepper
12 T. chili powder
½ lb. chopped onions
1 quart fat
1 can tall boy soup
1 quart water

MEAT SAUCE FOR SPAGHETTI

Irene Clapp

1 onion (medium)
1 T. parsley, chopped fine
1 carrot (small)
1 stalk celery
1 C. olive oil or ¼ lb. butter
1 can tomato sauce
1 can tomato paste (small)
Salt and pepper to taste
½ lb. meat (beef, veal or pork)
Grated cheese

Brown vegetables, which are cut fine, in oil or butter - add the canned or fresh tomatoes and tomato paste. Salt and pepper to taste. Cook slowly for 2 to 2½ hours. Then pass all through sieve. Chop meat. Brown in a pot with a little butter and add it to tomato sauce, allowing it to simmer slowly for half an hour. Spaghetti should be cooked in a pot containing lots of boiling, salted water. If preferred medium cooked, which means not too soft and soggy, cook spaghetti 10 to 12 minutes. If preferred well done, boil steadily 15 to 20 minutes. When spaghetti is cooked, strain well and add sauce, not forgetting to put on grated cheese according to taste.

MOTHER'S SPAGHETTI SAUCE

Marizell Thompson

2 lbs. ground beef
2 onions chopped
1 bell pepper chopped
1 quart can tomatoes
2 small cans tomato paste
1 can drained mushrooms
2 bay leaves
1 tsp. thyme
1 tsp. oregano
1 level T. salt
1 tsp. sugar or molasses
Black pepper
Garlic if wanted

Brown beef in fry pan. Drain off excess fat. Combine beef and other ingredients in deep pot and cook **slowly** for 1½ hours. Serve over cooked noodles. Serves 8.

HAMBURGER STROGANOFF

Annette Jackson

MEAT BALLS:
1½ lbs. ground chuck
1 tsp. salt
1 tsp. pepper
½ C. packed seasoned dry bread crumbs
1 egg
SAUCE:
2 T. butter or margarine
2 T. salad or olive oil
2 T. flour
1 C. coarsely chopped onion
1½ C. sliced mushrooms, or 6 oz. can sliced and drained mushrooms
1 C. canned beef bouillon, undiluted
1 tsp. salt
½ tsp. caraway seed
Dash nutmeg
2 C. dairy sour cream

In large bowl, with fork, lightly toss chuck, salt, pepper, crumbs and egg, just until mixed. Shape into 20 small balls.
Heat butter and oil in large skillet. Add: onion and mushrooms; sauté about 5 minutes. Add meat balls; brown on all sides. Stir in bouillon, simmer covered 30 minutes.
In small bowl, combine flour, salt, caraway seed, nutmeg and sour cream. Stir into meat ball mixture; simmer stirring until thickned. **Do not boil.** Keep warm over hot water until serving time. Then sprinkle with parsley.

JACK POT HAMBURGER MEAL

Viola Seals Evans

1 lb. ground beef
½ C. chopped onion
½ C. chopped green pepper
3 or 4 C. tomatoes
1½ tsp. Worcestershire sauce
1½ tsp. salt and pepper
1½ C. water
1-6 oz. pkg. noodles

Brown beef, onion and green peppers in large skillet. Stir in remaining ingredients, except noodles. Sprinkle noodles over top. Cober tightly; bring to a boil. Cook over medium heat until noodles are tender. Remove cover and stir.

SOUTHERN BARBEQUE HAMBURGER

O. L. (Louie) Taylor

1 chopped green pepper
1 C. chopped celery
1 small chopped onion
2 or 3 C. salted water
1 lb. ground beef
1 C. catsup
½ C. water
Salt and pepper to suit taste
Small can tomato sauce
1 tsp. garlic for added taste

Simmer the first 3 ingredients in salted water. Brown ground beef and add to drained onions, celery and green peppers. Then add: catsup, water, salt and pepper to suit taste. Add tomato sauce; add garlic for added taste - simmer on very low heat about 1 hour. Serve on toasted buns.
The garlic will add greatly to the taste.

STUFFED BURGER BUNDLES

Donna R. Johnson

1 C. herb seasoned stuffing mix
1 lb. ground beef
1-10 oz. can cream of mushroom soup
⅓ C. milk
2 tsp. Worcestershire sauce
1 T. catsup

Preheat oven 350°.

Prepare stuffing. Combine meat, milk, Worcestershire sauce and catsup. Divide into 5 patties on waxed paper. Pat into 6'' circles, add ¼ cup stuffing in center, draw meat over stuffing and seal. Put in 1½ quart casserole. Heat soup and pour over meat. Bake uncovered at 350° for 45 minutes. Serves 5.
Stove Top stuffing may be used.

MEAT LOAF

Mary Minery

1 lb. ground beef
½ lb. ground pork
3 slices bread - torn
1 C. milk
1 egg
¼ C. chopped onion
1 tsp. salt
¼ tsp. each garlic salt, pepper and celery salt
1 T. Worcestershire sauce

Preheat oven 350°.

Combine ingredients and bake 1½ hours.

BILTMORE METHODIST MEAT LOAF

Mr. "D"

1½ lbs. ground beef
¾ C. Quaker oats
2 eggs
1 C. tomato or V-8 juice
½ C. finely chopped onions
½ C. finely chopped green pepper
2 tsp. salt
1 tsp. pepper
2 T. Lea and Perrins sauce
Garlic powder or salt to taste
LOAF TOPPING:
½ C. catsup
1 or 2 strips of bacon

Preheat oven 350°.

Beat the 2 eggs. Combine with all ingredients in a large mixing bowl. Thoroughly blend or mix very well. Pack into small metal or Pyrex bread loaf pan. Top with bacon and spread over catsup. Bake approximately 1 hour. Serves 8.
Garlic may be omitted and any other seasonings may be added. Recipe also makes delicious meat balls.

FAMILY MEAT LOAF

Mabelle Woodby

1½ lbs. ground beef
1 C. soft bread crumbs
1 egg slightly beaten
¼ C. chopped onion
⅓ C. Heinz tomato catsup
1 tsp. salt
1/8 tsp. black pepper

Preheat oven 350°.

Combine ingredients, form into a loaf in 8x8x2" shallow baking pan. Bake in a 350° oven 1 hour. Let meat loaf stand 5 minutes before slicing. Serves 6-8.

"SUPED" UP MEAT LOAF

Mrs. Hobart Evans

2 lbs. ground beef
1 envelope Lipton onion soup mix
2 eggs
⅓ C. catsup
1½ C. bread crumbs (soft)
¾ C. water

Preheat oven 375°.

Combine all ingredients and shape into loaf pan. Cook about 45 minutes or until done.

MEAT LOAF WITH SWEET AND SOUR SAUCE

Jean W. Aiken

1-8 oz. tomato sauce
¼ C. vinegar
1 egg slightly beaten
¼ C. crackers crushed
1½ tsp. salt
¼ tsp. Accent
¼ C. brown sugar, packed
1 tsp. prepared mustard
1 onion minced
2 lbs. ground beef
¼ tsp. pepper

Preheat oven 350°.

In saucepan mix tomato sauce with brown sugar, vinegar and mustard. Stir until sugar is dissolved. Combine egg, onion, crackers, meat, salt, pepper, Accent, and ½ cup of the tomato mixture. Mix lightly but thoroughly and shape into loaf. Put in shallow baking pan and pour remainder of tomato sauce mixture over it. Bake in 350° oven for one hour, basting occasionally. Serve sauce separately if you wish. If sauce appears too thick, add ¼ cup water. Serves 6.

SWEET-SOUR MEAT LOAF

Sara Bryson

1 beaten egg
¼ C. chili sauce
½ C crushed shredded wheat
¼ C. chopped onion
½ tsp. salt
¼ tsp. dried marjoram
1/8 tsp. black pepper
1 lb. ground meat
1 T. flour (all-purpose)
4 carrots-scraped and cut up
4 small onions-peeled
2 T. brown sugar
1 T. cornstarch
1-8½ oz. can pineapple tidbits
1 T. vinegar
1 tsp. soy sauce

Preheat oven 350°.

Combine egg, chili sauce, shredded wheat, chopped onion, salt, marjoram and pepper. Add meat and mix well. Shape into loaf. Coat inside of cooking bag well with flour and place meat in bag. Put into shallow baking pan. Place carrots and onions around loaf. Mix brown sugar and cornstarch and stir into undrained pineapple along with vinegar and soy sauce. Pour into bag over meat and carrots and onions. Seal bag according to manufacturer's directions. Bake in 350° oven 1¼ hours or until carrots and onions are done. Serves 4. (I usually double or triple the recipe.)
Crushed pineapple can be used, but not as satisfactory as the tidbits.

SWEET-SOUR MEAT BALLS

Jo Lanning

MEAT BALLS:
1½ lbs. ground beef
1 medium onion, finely chopped
4 T. Parmesan cheese
2 eggs
4 sliced of bread (soak in water and squeeze. Leave very damp)
Salt and pepper
½ tsp. dried parsley

SAUCE:
1 medium size chili sauce
½ of small jar of grape jelly
½ C. water
¼ C. lemon juice or wine
2 T. Worcestershire sauce

Combine meat ball ingredients. Form into small meat balls. Brown in medium oven for 10-15 minutes. While meat ball are browning, combine sauce ingredients and bring to a boil. Simmer for 10 to 15 minutes. Put meat balls in sauce and contine simmering for another 10 to 15 minutes.
Serve with rice or spaghetti.

MEAT AND POTATO PIE

Donna R. Johnson

2 frozen pie crusts
¼ C. dry onion soup mix
Dash of salt and pepper
1 lb. ground beef
½ C. milk
1-12 oz. pkg. frozen hash browns

Preheat oven 350°.

Combine meat with ingredients; pat into pie crust. Top with thawed hash browns. Add top crust, seal and bake 1 hour or until brown. Serves 6 to 8.
Thaw hash browns.

LASAGNA

Evelyn Coggins

2 lbs. ground beef
½ medium onion diced
½ green pepper diced
Salt and pepper to taste
Few drops hot sauce
Garlic salt (as desired)
2 small cans tomato sauce and mushrooms
½ carton cottage cheese
1 C. grated mozzarella cheese
6 lasagna noodles
Sprinkle with Parmesan cheese

Preheat oven 350°.

Brown ground beef and drain off fat. Simmer with diced onions and green pepper. Salt, pepper and garlic salt to taste. Few drops of hot sauce. Add tomato sauce and simmer until fairly dry sauce. Place one layer of meat sauce in 9x13'' cake pan, dot ½ teaspoons of cottage and half of mozzarella cheese, then three noodles. Repeat one more layer. Sprinkle with Parmesan and bake 30 minutes. Serves 6-8.

SPAGHETTI PIE

Barbara White

6 ozs. spaghetti
2 T. butter
2 beaten eggs
⅓ C. Parmesan cheese
1 C. cottage cheese
1 lb. hamburger
½ C. chopped onion
¼ C. chopped green pepper
8 oz. can tomatoes, cut up
6 oz. can tomato paste
1 tsp. sugar
1 tsp. oregano, crushed
½ tsp. garlic salt
½ C. mozzarella cheese (2 ozs.)

Preheat oven 350°.

Cook spaghetti as directed on package. Drain and stir in beaten eggs, butter and Parmesan cheese. Form as a crust in well greased pie plate. Spread cottage cheese on top of spaghetti. Brown meat, onion and green pepper until tender. Drain, then stir in undrained tomatoes, tomato paste, sugar, oregano, garlic salt, and beat thoroughly. Turn mixture into shell and bake. After 20 minutes baking time, spread mozzarella cheese on top and return to oven for 5 minutes. Let stand 10 to 15 minutes before serving. Serves 6.

SAUERBRATEN

Joan Davis (Germany)

1½ C. cider vinegar
2 bay leaves
3 whole cloves
5 peppercorns
1½ C. water
3 lbs. beef rump roast
1 tsp. salt
1 C. minced onion
⅓ C. fat
1½ C. warm water
1 T. cornstarch
2 T. water

3 days before serving: combine first five ingredients in large bowl (not plastic). Set beef in this mixture, sprinkle with salt and onion. Cover and refrigerate. Turn meat each day so both sides will be marinated. Lift meat out of marinade and dry well. In Dutch oven or heavy covered skillet, heat fat and brown meat well on all sides. Strain ⅓ C. of marinade and add to meat. Cover and simmer 5 minutes. Add warm water and simmer 2 hours or till meat is tender. Blend cornstarch and water and stir until smooth. Slowly stir into boiling liquid (add salt to taste if any is needed.) Turn meat several times to coat well with gravy.

CROCK POT CUBE STEAK

Sara Bryson

4 medium size cubed steaks
1 large can of tomatoes
1 large onion sliced thin
Oil to brown meat
2 small or 1 large can mushrooms
Salt and pepper to taste

Brown meat (rolled in flour) in oil in fry pan. Layer meat, tomatoes, onion and mushrooms till all in pot. Cover with gravy made from flour and water in fry pan (meat was browned in (I have used part tomato juice and water for a change in the gravy) Cook 8 hours - low heat (or overnight). Serves 4.

MUSHROOM SWISS STEAK

Bettie L. Bryson

2 lbs. chuck or round steak (cut 1" thick)
1 envelope beef flavor mushroom mix

Preheat oven 375°.

Place meat on heavy aluminum foil (Large enough to wrap and seal on all sides). Sprinkle both sides of meat with mix. Wrap loosely in foil, sealing edges airtight. Place in shallow pan and into preheated oven. Bake 1 hour or until tender. Serves 3-4.

REAL SWISS STEAK

Mr. "D"

6-5 to 6 oz. cubed, round or chuck steaks
½ C. flour
shortening for frying
2 medium size onions
2 large green peppers
1 #2 can tomatoes or 3 or 4 sliced fresh tomatoes
Salt and pepper to taste
Garlic powder to taste (optional)
Lea and Perrins sauce to taste
5 beef bouillon cubes
Level T. flour

Pound the ½ C. of flour into steak with the edge of a small plate. Add shortening to large iron skillet. Brown off steaks in the fat until golden brown. Remove. Add tablespoon flour to drippings. Stir and cook until brown. Bring 6 cups of water and 5 beef bouillon cubes to a boil. Add flour and drippings (roux) to water. Beat with a wire whip until thick. Add seasonings and adjust. Place steaks in Dutch oven or large baking pan. Add sliced onions, peppers and tomatoes. Pour over seasoned gravy. Bake about 1 hour to 1½ hours until tender. Serve with whipped potatoes, hot biscuits and tossed salad. Serves 6.
Boy! What a meal.

ROUND STEAK

Keith Jackson

1 full cut ½'' thick - cut into 8 - 10 pieces
¼ C. flour
½ tsp. salt
1/8 tsp. pepper
¼ tsp. garlic salt
¼ C. chopped onion
⅓ C. grated Cheddar cheese
2 T. chopped parsley

Pound steak ¼'' thick. Mix together, flour, salt, pepper and garlic salt. Dredge each piece of steak in flour mixture. Next brown in 3 tablespoons fat. Brown well on both sides. Add: ¾ cup water, ¼ cup chopped onion. Cover tightly and simmer slowly for 1½ hours or until meat is tender. Next: Sprinkle ⅓ cup grated Cheddar cheese and 2 tablespoons chopped parsley. Cover and simmer until cheese is melted.

SALISBURY STEAK

Barbara Ray

1 lb. ground chuck (extra lean)
1 small can tomato juice (the small can for one person)
3 slices bread
2 T. chopped onion
2 T. Worcestershire sauce
Salt and pepper
1 egg
2 C. beef broth
1½ T. cornstarch
Cold water

Combine meat ½ can tomato juice, bread, onion, Worcestershire sauce, seasonings, and egg. Shape into loaves and brown in oil. Next combine 2 cups boiling water and 2 beef bouillon cubes or 2 cups beef broth. Now combine cornstarch and enough cold water to make paste. Combine broth, paste, and remaining tomato juice. Simmer in large skillet until meat is done, 30 minutes. Serves 4.

SWISS STEAK

Nell Warren

3 lbs. (1-½'' thick) round steak
½ C. flour
1/8 tsp. pepper
1 tsp. salt
½ T. fat
1 can tomatoes
1 small onion, minced
6 carrots, scraped
6 potatoes, peeled

Mix flour, seasonings, and pound well into meat. Melt fat in chicken fryer. Brown meat well in fat on one side. Turn and place potatoes and carrots around meat. Add tomatoes and onions. Cover and cook over low heat 1½ hours. Serves 8.

SAUCY STEAK SKILLET

Leah Knuth

1 lb. beef round steak (cut into servings)
¼ C all-purpose flour
1 T. vegetable oil
1 large onion (chopped) or 1 C.
1-16 oz. can whole potatoes (drained but reserve liquid)
¼ C. catsup
1 T. Worcestershire sauce
2 tsp. bell pepper flakes
1 tsp. instant beef bouillon
1 tsp. salt
¼ tsp. pepper
½ tsp. dried marjoram leaves
1-10 oz. pkg. frozen Italian green beans (regular green beans will do)

Coat beef with flour and pound, then brown in oil in large 10'' skillet. Put beef aside. Cook onion in oil until tender, drain. Add enough water to reserve potato liquid to make 1 cup. Mix liquid, catsup, Worcestershire sauce, pepper flakes, instant bouillon and seasonings; pour over beef and onion. Heat to boiling, reduce heat, cover and simmer until beef is tender. Add beans and potatoes. Cook another 15 minutes. Serves 4.

GRANNY'S BRUNSWICK STEW

Tim Kelly

Large hen (5 lbs. or more)
1½ lbs. lean pork (loin of pig)
6-8 cans 16 oz. whole tomatoes
8-10 white medium onions
½ hot red pepper or 4 T. hot sauce
8-10 medium potatoes
3-16 oz. cans green lima beans
3-4 16 oz. can shoe peg corn **only**
1 stick butter
1-8 oz. jar Worcestershire sauce
Seasonings (to taste)

(1) Clean hen, salt and cook. Pull out veins. Save all stock - have enough to cover chicken. Pull meat from bones and cut into small chunks ½'' with scissors or knife.
(2) Cock pork separately and save broth. Cut pork into small chunks and grind with the chicken skin.
(3) In the chicken and pork stock boil whole tomatoes. Chop onions. Boil hard until all falls apart 1½ to 2 hours. Put in red pepper (or hot sauce). Separately peel, dice and cook potatoes. Mash potatoes and set to one side **POTATOES ARE TO BE ADDED LAST!**
(4) Drain liquid from lima beans, rinse well in cold water and add to pot and cook ½-1 hour. Stir constantly.
(5) Add shoe peg corn. Cook ½-1 hour.
(6) Add mashed potatoes, butter, seasonings to taste. Thin with water if needed. Add Worcestershire sauce. Stir. Serves 8 to 10 quarts.

FIVE HOUR STEW

Mrs. L. A. White

1½ lbs. stew beef, cut small
Carrots
Onions
Potatoes
Celery
2 T. instant tapicoa
1½ C. V-8 juice (12 oz.)
1 T. sugar
Salt to taste

Preheat oven 250°.

Combine all ingredients in large baking dish. Bake 5 hours. You may use more of less of the above vegetables depending on what your family likes best. Serves 4. Cook in covered casserole.

OLD-FASHIONED CHICKEN PIE

Ilda H. Barnhardt

1-3 or 4 lb. hen or a large broiler

Preheat oven moderate

Cook chicken until tender so it will come off the bone. In the meantime hard boil 4 eggs. Make a rich pastry and line sides and bottom of a 10x13'' pan. Press down well. Cut chicken into the size you want. Put into pan. Slice or dice eggs and sprinkle over chicken. Thicken broth as you would for gravy. If I use a broiler, I use bouillon cubes and a can of cream of chicken soup. Don't have it too thick as baking will thicken it. After you have put gravy on be very generous with the butter or margarine. Roll top crust thin and cover top. Sprinkle a little cold water and flute the edges and sprinkle with margarine. Bake in moderate oven. Serves 16 to 18.

TOMATO-BROCCOLI-CHICKEN

Barbara Ray

2 large chicken breasts (boned and skinned)
Salt and pepper
1 T. safflower oil
1-10 oz. pkg. frozen broccoli spears (cut into pieces)
1 tsp. lemon juice
¼ tsp. thyme
3 medium tomatoes cut in wedges

Cut chicken in ½'' wide strips. Cook chicken in medium size skillet in oil until no longer pink. Stir in broccoli, lemon juice, salt and pepper and thyme. Cover. Simmer until broccoli is tender. Add tomatoes; simmer 3-4 minutes longer. Serves 4.
Diet dish.

MOLDED CHICKEN LOAF

Mildred Burns

4 C. diced cooked chicken
2½ C. chicken stock
2 T. chopped parsley
2 T. chopped sweet pickle
1 C. mayonnaise
2 T. unflavored gelatin
2 tsp. lemon juice
¾ C. finely chopped celery
¼ C. chopped pimento

Soften gelatin in ½ cup chicken stock. Heat remaining stock, adding gelatin; stir until gelatin dissolves. Add chicken. Salt and pepper to taste. Cool until mixture starts to thicken. Then fold in remaining ingredients. Pour into a 2 quart loaf pan. Chill for several hours or overnight. Unmold on a platter. Garnish with tomato slices and green pepper rings. Makes 10-12 servings.
When cooking chicken add an onion, carrot, celery bunch and small bay leaf to water over chicken.

CHICKEN BREASTS

Mrs. Bithiah R. Watts

3 or 4 chicken breasts
2 C. chopped celery
2 C. chopped onions
1 can corn

Cook chicken in boiling water until tender. Remove skin and bones. Cut into bite size. Pour celery and onions into hot water left. Cook until tender. Pour can of corn into kettle. Return chicken and stir.
This is good for diabetic diet.

CHICKEN POLYNESIA

Dr. Roeby B. Wilson

4 split chicken breasts
1-4 oz. can pimentos
½ C. water
½ can chopped chillies
1 box long grain and wild rice (Uncle Ben's)
1-4 oz. can mushrooms

Preheat oven 350°.

Put chopped pimentos, chopped mushrooms, rice, seasoning mix, and ½ cup water in greased 6x10'' flat Pyrex. Include juice of pimentos and mushrooms. Lay chicken on top and dot with butter and paprika. Sprinkle powdered oregano over chicken. Cover with foil and bake 1 hour. Remove foil and bake 15-20 minutes to brown. If more than 4 chicken breasts are needed, then use larger Pyrex (8x12'') and add number of breasts needed. Also add ½ cup regular rice, ½ cup water, and mix all together. Serves 4.

SPICED CHICKEN

Mrs. Wayne (Lin) Terwilliger

8 to 10 chicken pieces
2 bay leaves
Salt
Pepper
1 small pkg. shell macaroni
SAUCE:
½ C. chopped onion
2 T. butter or margarine
2 T. chili powder
2 T. Worcestershire sauce
1½ T. mustard
1 C. catsup or tomato paste
1½ C. water
Salt and pepper to taste

Boil chicken in water with bay leaves, salt and pepper to desired doneness. Remove from water. In same water while boiling add macaroni and cook until done. Sauce: In large skillet melt butter and sauté chopped onions until tender. Add other ingredients, stirring and mixing well. Cook until slightly thickened. Place drained macaroni in 9x12'' Pyrex and arrange chicken on top. Pour thickened sauce over all and serve.

CHICKEN AND DRESSING

Ilda H. Barnhardt

1-7 or 8 oz. herb stuffing mix
2 eggs, well beaten
½ C. milk
2 C. chicken broth
1 can cream of mushroom soup
2 cooked diced chicken

In a 2 quart casserole, toss stuffing mix, eggs, ½ can soup and broth. Top with diced chicken. Mix ½ can soup and milk. Pour over casserole. Cover and bake at 360° for 45 minutes or until set.

QUICK AND EASY BAKED CHICKEN PARTS

Mary Helen Boone

4 chicken legs and thighs, jointed
Salt and pepper to taste
Thyme
Butter or margarine
1 pkg. Lipton onion soup mix
Pepperidge Farm seasoned dressing mix

Preheat oven 375-400°.

Place legs and thighs (white meat may be used if desired) in baking dish, large enough so chicken parts will not be crowded. Salt and pepper to taste. Sprinkle lightly with thyme. Add the soup mix evenly over chicken. Cover lightly with Pepperidge Farm dressing mix (about 1 to 1½ cups). Dot generously with butter or margarine. Bake at 375-400° until done, 45 to 50 minutes, depending on size of chicken parts. Serves 4.

CHICKEN LIVERS IN WHITE WINE

Carolyn Jackson

½ C. butter or margarine
2 T. finely chopped onion
2 T. finely chopped parsley
2 lbs. thawed frozen chicken livers
1 tsp. dried tarragon leaves
1 tsp. salt - dash of pepper
2 T. white wine

Heat butter in large skillet. In it sauté onion and parsley about 5 minutes. Add chicken livers; cook, stirring occasionally, about 8 minutes (livers should be browned on all sides and cooked through, but not overcooked). Remove to heated platter. Stir remaining ingredients into drippings in skillet; bring to boiling. Pour over livers. Makes 6 servings.

BARBECUED CHICKEN

Whyliene Moody

2 chickens (half or quarters)
Salt and pepper
3 medium onions, thinly sliced

Preheat oven 350°.

Add just enough hot water to cover the bottom of pan. Place onion slices under wings and legs of raw chicken. Bake in oven 350° F., skin side up 30 minutes. Turn and cook 30 minutes. Remove from oven and pour off all but ¾ cup of liquid in the pan. Turn the chicken skin side up and pour the sauce over them.

SAUCE:

1½ C. tomato juice
¼ tsp. red pepper
2 tsp. salt
¼ tsp. pepper
¼ tsp. powdered mustard
4½ tsp. Worcestershire sauce
1 tsp. sugar
1 bay leaf
¾ C. cider vinegar
3 peeled garlic cloved cut in pieces
3 T. butter

Mix all ingredients together except butter and simmer 10 minutes. Add butter. Cook 1 hour longer. Baste often.

COMPANY EGGS

Joy Hall

8 sliced bread
⅔ lb. sharp Cheddar cheese
4 C. milk
8 eggs
Salt and pepper
½ tsp. dry mustard
2 lb. sausage, bacon or ham

Preheat oven 350°.

Fry meat. Cube bread and put in buttered 13x9'' pan. Cube cheese and put on top of bread. Place meat on next layer. Beat eggs and milk. Add dry mustard, salt and pepper (to taste) to egg mixture. Pour into pan. Refrigerate overnight before cooking. Bake 1 hour. Serves 6-8.

MOTHER'S MILK TOAST

Mrs. Margaret E. Rea

Serving of country ham
Apple sauce
1 large loaf of white bread
6 eggs
1½ quarts of milk
1½ C. sugar
1 tsp. vanilla
½ tsp. almond
¼ tsp. nutmeg

Preheat oven 350°.

Early in the day toast and butter loaf of bread. Place in 12x9x2'' pan and set aside. 3 hours before serving time beat well the six eggs, beat in gradually the 1½ quarts milk, 1½ cups sugar, 1 teaspoon vanilla, ½ teaspoon almond, ¼ teaspoon nutmeg. Mix well. Pour this mixture over the toast. Be sure each piece of toast is well soaked. Place in preheated oven at 350° for 30 minutes. Then at 300° for 1½ hours. Cover with a buttered cookie sheet so the top won't get too dry. Serve with country ham, red-eye gravy and applesauce. Serves 6 or more.

"NOODLES - A - TINA"

Barbara Spano

8 oz. pkg. medium noodles
2 C. cottage cheese
1¼ C. sour cream
¼ C. melted butter
¼ C. minced onion
Garlic salt
1 tsp. Worcestershire sauce
1 or 2 dashes Tabasco sauce

Preheat oven 350°.

Cook noodles and drain. Combine all ingedients and turn into greased shallow baking dish (13x9''). Bake at 350° for 45 minutes.

GRILLED MARINATED LEG OF LAMB

Leland Taylor

MARINADE:
- 4 garlic cloves
- 2/3 C. lemon juice
- 1/3 C. white wine
- 1 T. rosemary
- 1 tsp. salt
- 1 tsp. pepper
- 1/4 C. olive oil
- 1/4 C. Worcestershire sauce
- 2/3 C. Dijon mustard
- 1-6 lb. leg of lamb, butterflied or cut into chunks for shisk kabobs

Marinate meat in refrigerator for 24 hours. Grill about 20 minutes per side over medium coals, first brushing the meat with mustard and occasionally basting with marinade. Sprinkle rosemary on coals before cooking to improve flavor. (For those who are unfamiliar with lamb, it should be pinkish with a fine grain. Avoid meat which is too dark or has yellowish fat.) Grilled Marinated Leg of Lamb recipe is the perfect answer for something new to try on the grill for those summer cookouts! Serve with corn or rice pilaf and a green salad with oil and vinegar dressing. This recipe is sure to be a success with the backyard barbeque crowd and with you.

ORIENTAL PORK CHOPS

Carolyn Jackson

- 4-6 loin pork chops 1'' thick
- 1/3 C. molasses
- 1/3 C. vinegar
- 1/2 tsp. salt
- 1/4 tsp. ginger
- 1 tsp. soy sauce
- 1 T cornstarch
- 1-8 1/4 oz. can sliced pineapple, cut into chunks
- 1-11 oz. can mandarin orange sections, drained
- 1 green pepper cut into short strips
- 1/4 C. halved maraschino cherries

Trim excess fat from chops. Heat fat in skillet over medium heat; remove fat from skillet. Brown chops 5 to 8 minutes on each side. Pour off excess fat. Combine molasses, vinegar, salt, ginger and soy sauce. Pour over chops and cover. Simmer 35 minutes. Remove chops from skillet. Blend cornstarch and 1 tablespoon pineapple syrup and stir into skillet with remaining pineapple and syrup, orange sections, green pepper, and cherries. Bring to a boil. Return chops to skillet; cover and simmer 5 to 10 minutes longer, or until chops are fork tender and peppers are cooked. Serve with rice, if desired. Serves 4-6.

SUPER MEAL

Gordon Woodby

- 1-1 lb. can pink salmon
- 1-1 lb. can Van Camp's pork and beans
- 3 T. corn oil

Heat corn oil. Add salmon and pork and beans. Heat thoroughly. Serves 4.

TUNA FISH ROLLS

Edith Shuford

Mix slightly beaten egg with 6-½ oz. tuna. Add chopped onion to taste. (Drain tuna of oil for less calories). Mix 1 cup biscuit mix according to directions. Roll in rectangular shape about ¼'' thick and spread with tuna mix. Roll as for jelly-roll. Cut in 1½'' cuts. Bake in 400° oven until brown (15 to 20 minutes). Serve with cheese sauce.

CHOP CHOP

Susan Cook

1 can chop suey vegetables,
1 can tuna, drained
1 can mushroom soup
1 T. soy sauce
1 can chow mein noodles

Place vegetables, tuna, mushroom soup and soy sauce in a skillet and heat thoroughly. Serve on rice and top with noodles. Serves 4 to 6.
Be sure to drain chop suey vegetables.

FISH SALAD

Mary W. Walker

1 can tomato soup*
2 envelopes Knox's plain gelatin
1 family size can tuna or
2 small cans
2 T. chopped onions
1-8 oz. pkg. cream cheese
½ C. cold water
1 C. chopped celery
½ C. mayonnaise

Melt cheese in soup until smooth. Mix gelatin in water and let stand 5 minutes. Add to soup mixture and let cool but not congeal. Add tuna, chopped celery, onion and mayonnaise. Chill and cut into blocks to serve 8 or 10.
*You may use an equal amount of home canned tomato juice and 1 teaspoon Worcestershire sauce in place of the canned soup.

QUICHE LORRAINE

Barbara Spano

9'' pie shell
12 strips of bacon (or ham)
4 eggs
2 C. heavy cream
¾ tsp. salt
Pinch of nutmeg, sugar and
cayenne pepper
1/8 tsp. black pepper
¼ lb. (1 C.) natural Swiss cheese grated

Preheat oven 425°.

Fry bacon until crisp and crumbly. Combine eggs, cream and dry ingredients. Beat to mix thoroughly. Sprinkle bacon and cheese in pie shell. Pour in cream mixture. Bake at 425° 15 minutes, and at 350° for 40 minutes, or until inserted knife comes out clean.

QUICHE LORRAINE

Kay Burleson

Baked pie shell
1 Spanish onion (or about 3 C.)
2 T. butter
2 eggs
1 C. milk
1 tsp. salt
1/8 tsp. pepper
1 tsp. Italian dried herb seasoning
¾ C. grated Cheddar cheese

Preheat oven 450°.

Peel onion(s) and cut in slices. Cook slowly on low heat in butter until onion(s) turn yellow. Spread in bottom of baked pie shell. Beat eggs in saucepan. Add milk, salt, pepper, seasonings, and beat slightly. Add cheese. Cook on low heat, and stir constantly-until cheese is melted. Pour over onions. Cook on 450° for 10 minutes; then 350° for 15 minutes. (Great as an appetizer or as a casserole). Serves 8.

VEAL PARMESAN

Sara Bryson

1 lb. ground veal
8-10 soda crackers
1 egg, slightly beaten
Shortening to brown meat
1 can condensed tomato soup
¼ C. water
1 medium onion, minced
2 stalks celery, cut fine
2 T. chopped green pepper
Parmesan cheese

Preheat oven 350°.

Make veal into 4 or 5 thin patties. Roll soda crackers between waxed paper or in bread bag to make crumbs. Dip meat patties in the eggs, then roll in crumbs and brown quickly in hot shortening. Place patties in 9'' square baking pan and add onion, celery, and green pepper. Cover all with tomato soup and water, and bake 45 to 60 minutes. Sprinkle cheese over top just before removing from oven. Serves 4 or 5.
1 very ripe tomato can be cut up over the meat to add juice.

You'll find where'er you roam
That marble floors and gilded walls
Can never make a home.
But every house where love abides
And friendship is a guest
Is surely home,
And home sweet home,
For there the heart can rest.
HENRY VAN DYKE

ALWAYS TENDER ROAST BEEF

Mary Hooper

1 roast of beef, any cut — Cooking oil

Open pan to fit roast — 350° and 170° — All day or all night

Coat roast with oil. Put on rack in open pan. Do not salt, do not cover. Cook in oven at 350° for 1 hour to kill surface bacteria. Reduce oven temperature to 170° for rare roast beef. Increase about 5°-10° for more "doneness". (Medium rare is about 180°.) Leave in oven until ready to serve. Will not be tough, overcooked or shrink a lot.

Good for working women **and men**. Needs no basting or other trivial attentions.

ARROZ CON POLLO
(YELLOW RICE WITH CHICKEN)

Frances Gaby,
Retired Missionary to Cuba and Mexico

Vegetable oil
4 C. tomato sauce
3 med. onions
2 green peppers
Sm. can Bijol (a condiment)
Salt, lemon juice, garlic powder
1 chicken, cut up (about 3 lbs.)
4 C. rice
5 C. boiling water
Olives, peas, comino and oregano to taste

A large pot

Make a sauce with a little oil, tomato sauce, finely chopped onions and green peppers, and ½ of the little can of Bijol, and seasonings. Rub chicken with salt, lemon juice, and garlic powder. Brown in oil, then add to sauce. Add rice, allow to cook a little in the sauce, then add boiling water. Stir occasionally. When it has cooked down, add olives, peas, etc., using some of the liquid from the olives and peas. Cover and finish cooking on low flame. Better if rice is not too dry.

CHAWAN MUSHI (JAPANESE)

Mary Searcy

1 pt. chicken broth
1 C. diced chicken
1 T. sugar
1 tsp. salt
4 eggs, well beaten
1 T. soy sauce
½ C. cooked green vegetables, such as peas, beans, spinach
Water chestnuts or mushrooms may be added

Mix all ingredients thoroughly. Pour into custard cups with tops, set in pan of hot water and bake until mixture sets like custard. Serve in the cups with hot rice and either fruit or vegetable salad.

CHICKEN REUBEN ($10,000 PRIZE WINNER)

Alene Shroat

4 chicken breasts
Salt and pepper to taste
1 can sauerkraut
4 slices Swiss cheese
1¼ C. Thousand Island dressing
1 T. fresh parsley

350° 1½ hours

Put raw chicken in flat Pyrex dish. Salt and pepper. Drain sauerkraut (for less tartness). Top with cheese slices, then spread dressing on top. Cover with foil. Sprinkle with parsley just before serving.

CURRIED GOAT OR SHEEP

Louise Wint

2 lbs. goat or sheep meat, cut in sm. pieces
1 clove garlic, crushed
2 tomatoes, cut up
2 onions, med. size
1 stalk escallion or green onion
1 hot pepper, chopped
3 T. curry
Salt & pepper to taste

Mix all ingredients together in a large bowl and allow to rest for ½ hour. Remove the meat from the seasonings and fry it in 2 tablespoons of butter until brown. Add seasonings and 2-3 cups of water. Cover and simmer until tender. Thicken if necessary, and serve with rice.

DINNER IN A CRUST

Anonymous

1½ lbs. ground beef
¾ C. chopped onion
⅓ C. chopped celery
1 T. shortening
1-8 oz. can tomato sauce
½ C. cornflake crumbs
2 tsp. salt
1½ tsp. whole oregano
1 T. Worcestershire sauce
Dash of pepper
2 eggs, unbeaten
2 unbaked 9'' pie shells
6 slices American cheese

400° 25 minutes

Cook beef, onion and celery in shortening, stirring to crumble beef. Drain off fat. Stir in next 7 ingredients and spoon into pie shells. Bake at 400° for 25 minutes. Cut cheese slices in half diagonally. Arrange 6 pieces on each pie. Return to oven until cheese melts.

DIRTY RICE

Lucille Allen

1 onion, chopped
1 stick margarine (or less)
1 C. uncooked rice
3 C. hot water
3 bouillon cubes (beef, chicken or pork)

Large casserole 350° 30-40 minutes

In large casserole dish, put onion and margarine. Place in oven until melted. Add rice, hot water and bouillon cubes. Bake.

GOLDEN PRIMAVERA

Len Williams

1 ½ C. broccoli, cut in 1'' pieces
1 C. zucchini slices, quartered
2 T. margarine
9 oz. spaghetti, broken
1 ½ C. ham strips
1-8 oz. jar Cheez Whiz (process cheese spread)
¼ tsp. oregano leaves
1/8 tsp. pepper

Stir-fry broccoli and zucchini in margarine until crisp-tender. Cook spaghetti as directed on package. Drain; return to pan and add remaining ingredients. Heat thoroughly, stirring occasionally. Serves 4-6.

Can use frozen 10 ounces broccoli spears, cooked as directed on package and cut into 1'' pieces.

GOLDEN TURKEY QUICHE

Len Williams

9'' frozen deep-dish pie shell
1 C. celery
1 T. butter or margarine
1 C. cooked turkey, diced
2 T. chopped pimento
3 eggs, beaten
1 C. milk
¼ C. mayonnaise
2 T. prepared yellow mustard
½ tsp. salt
1 C. shredded Cheddar or Monterey Jack cheese
Paprika

375° 25-35 minutes

Cook celery in butter until tender. Cook pie shell at 375° for 10 minutes. Combine turkey, pimento, eggs, mayonnaise, mustard and salt, then add cooked celery. Pour into pie shell, sprinkle with the cheese and paprika. Bake at 375° until knife inserted in center comes out clean. Serves 4-6.

Good way to use leftover turkey.

JAMAICAN BEEF PATTIES

Louise Wint

1 ½ lbs. ground beef
2 env. dry onion soup
1 T. Tabasco hot pepper (or to taste)
1 loaf day old bread, crumbled
2 pkgs. pie crust
Paprika

Baking sheets 350°

Empty contents of dry onion soup in saucepan with 1 ½ pints of water and Tabasco, and bring to a boil. Separate meat into small bits and add to onion soup. Boil for 10 minutes; cool, and add bread crumbs. Prepare crust as directed on package, using paprika liquid instead of water (made by adding quite a lot of paprika to water). Roll out on floured board, quite thin, and cut in round shape 4'' in diameter. Fill each round with spoonful of meat mixture and fold in half-moon shape. Press edges with fork and punch little holes in top of crust with fork. Before baking, brush with paprika liquid. Bake until browned lightly.

MEAT WHIRL (LOAF) ULTRA

Joretta Corpening

1 ½ lbs. ground chuck
½ C. soft bread crumbs
1 egg, slightly beaten
2 tsp. prepared mustard
1 tsp. horseradish
1 tsp. salt
1/8 tsp. pepper
1-8 oz. can tomato sauce (reserve ½ C.)
1 C. shredded Cheddar or brick cheese
1 tsp. dill seed

1 ½-quart baking dish 350° 1 hour

Lightly mix above ingredients, except the cheese and dill seed. On waxed paper, pat the meat into a 10x14'' loaf. Sprinkle with cheese to within ½'' of each edge. Roll as for a jellyroll and press ends together. Carefully transfer to shallow baking dish, seam side down. Bake for 45 minutes. Pour remaining tomato sauce over meat; sprinkle dill seed on top, and bake another 15 minutes. Serves 6.

REAL SPAGHETTI SAUCE

Kay Burleson

3 lbs. onions
1 ½ C. oil
3 cans tomato soup
1 T. salt
1 T. pepper
1 garlic bulb
3 cans tomato paste
2 lbs. ground beef
2 green peppers, sliced
3 cans mushrooms, drained
1 lg. can tomato juice

Chop onions and cook in oil 30 minutes. Add soup, salt and pepper. Simmer for 2 hours. STIR OFTEN! Then add garlic and tomato paste and simmer for 30 minutes. Brown the ground beef and add green peppers and mushrooms. Add all to sauce. Simmer for 1 hour. Season to taste. Will be very thick. Add tomato juice to thin to desired consistency. Pour over cooked spaghetti or noodles and serve with garlic bread. Serves 8.

I like to make the day ahead to allow the flavor to blend.

SALMON LOAF

Shirley Liston

1-1 lb. can salmon
1 C. soft bread crumbs
2 eggs, slightly beaten
2 T. minced parsley
½ tsp. salt
1 tsp. lemon or lime juice
1/8 tsp. thyme
1/8 tsp. pepper

8x4'' loaf pan 350° 30-40 minutes

Drain salmon, reserving liquid. Flake salmon in a bowl; add liquid and remaining ingredients. Blend well. Place in a buttered loaf pan. Set loaf pan in another pan which contains 1'' of hot water. Bake. Serves 4-6.

VARIATION: Substitute 1 cup cracker crumbs for soft bread crumbs.

SALMONETTES

Len Williams

1-14 oz. can salmon
1 egg
1 heaping tsp. baking powder
½ C. sifted flour
Dash black pepper
Cooking oil

Drain salmon into measuring cup. Dump salmon in mixing bowl and add the egg. Use fork to mix well. Add ½ cup flour and mix (mixture will be thick). Pour off all but ¼ cup of the reserved liquid from salmon and add baking powder. Beat with fork until cup is ¾ full with foam. Pour into fish mixture and mix well. Drop by teaspoonsful into hot oil (deep fry). The nuggets will turn themselves as they cook and will be done in a few seconds.

Batter can be put in a greased baking dish and baked at 375° for 30 minutes. Varied seasonings can be added, or top with sauce, chili sauce, or catsup. Also good cold. Tuna may be used instead of salmon, if desired.

SEAMAN'S PIE

Lucille Griffin

1-6 oz. pkg. (2 C.) noodles, cooked
1-6½ or 7 oz. can flaked tuna
¼ C. finely chopped onion
2 hard-boiled eggs, chopped
1 can condensed cream of mushroom soup
1 tsp. Worcestershire sauce
½ tsp. salt
Dash of pepper
¼ C. grated cheese

Large pie pan 350° 30 minutes

Cook noodles in boiling water until tender; drain. Arrange in bottom of greased pan or make a border around the outside edge of pan. Place tuna over noodles if in bottom of pan, or in center of dish if noodles are arranged as a border. Sprinkle onion and eggs over tuna. Blend Worcestershire sauce, soup, salt, and pepper, and pour over tuna. Sprinkle cheese on top. Serve 4-6.

"THAT CHICKEN"

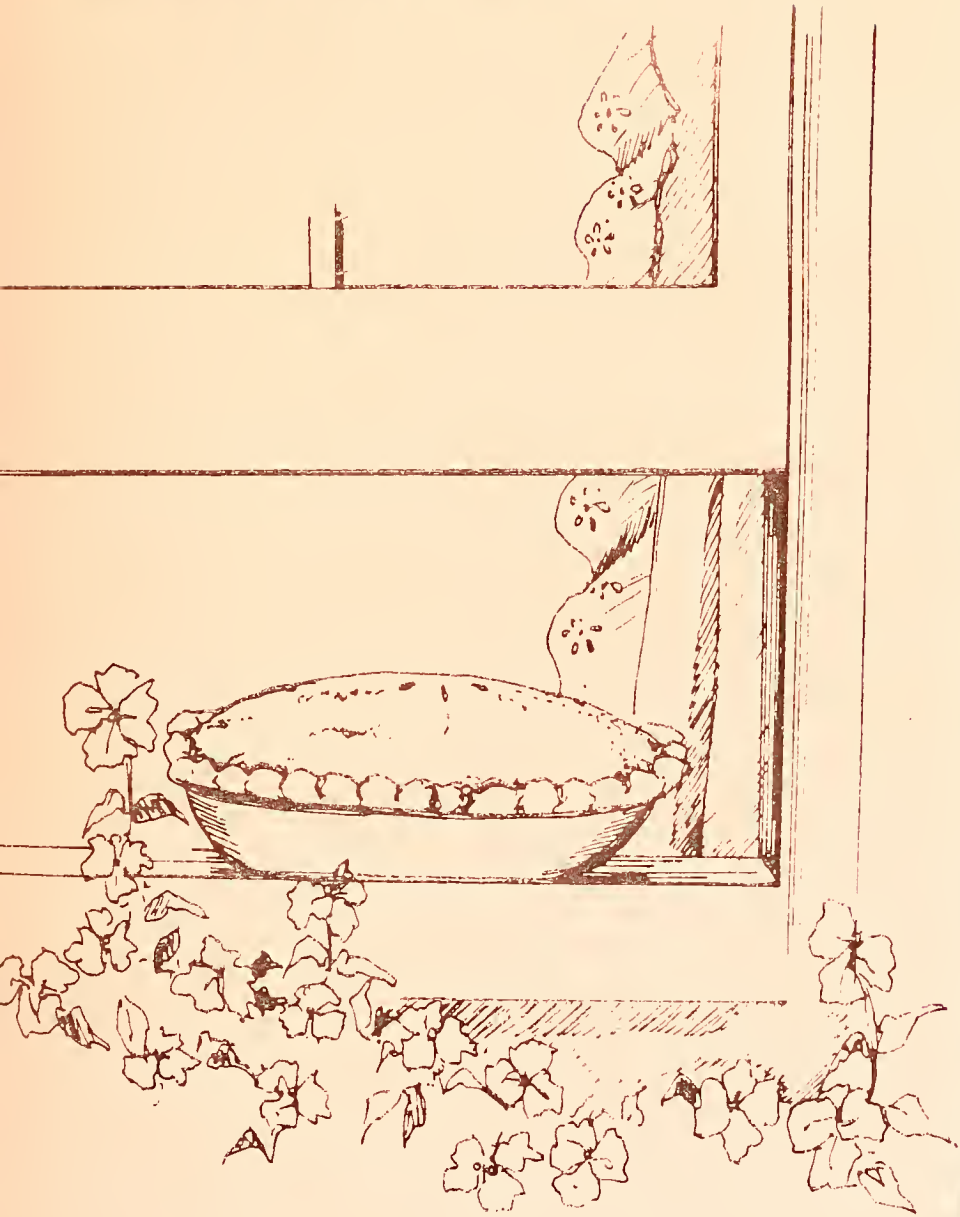
Mrs. T.R. Hill

7 pieces chicken breast or 1 whole chicken
1 stick margarine
2 T. flour
¼ C. onion, chopped
½ C. light cream
¾ C. water
1 can beef bouillon
1 sm. can mushrooms, opt.

300° 1½-2 hours

Brown chicken in stick of margarine; remove and place in baking dish. In remaining margarine, brown the flour and onion. Add the remaining ingredients and bring to a boil. Pour over chicken and bake. Serve over rice.

Pastries & Pies



Pastries & Pies

9'' SHORT PIE SHELL

Donna R. Johnson

1 C. Bisquick baking mix
¼ C. butter or margarine (softened)
3 T. boiling water

Preheat oven 450°.

Mix 1 cup Bisquick and ¼ cup butter or margarine, softened, in small bowl. Add 3 tablespoons boiling water; stir vigorously until dough forms a ball and cleans side of bowl (dough will be puffy and soft). Pat dough with floured hands into 9'' pie plate, bringing up dough to edge of plate. Flute edge if desired. Bake until light brown, 8 to 10 minutes. Cool. Serves 6.

OATMEAL PIE CRUST

Sarah Williams

1¼ C. quick old-fashion oatmeal
¼ C. firmly packed brown sugar
½ tsp. nutmeg
¼ C. butter or margarine melted

Preheat oven 350°.

Mix together till crumbly and press into a 8'' pie plate. Bake 8 minutes.

APPLE PIE

Lucille Allen

4 C. firm diced apples
2 C. water
1 C. sugar
4 T. cornstarch mixed with ½ C. water
2 tsp. apple pie spice
¼ tsp. salt
½ tsp. vanilla

Preheat oven 400°.

Put all ingredients into heavy pan and cook for a few minutes until mixture thickens. Add ¼ cup butter or margarine. Put into unbaked pie crust and top with crust. Cook in 400° oven for 40 minutes or until done. Brush top crust with milk and sprinkle with sugar last 10 minutes or cooking.

PIE CRUST: (double)

2 C. flour (plain)
½ tsp. salt
½ tsp. apple pie spice
⅔ C. shortening
5 T. cold water

Mix all ingredients together. Take half of dough and roll out on floured board. Then put in 9'' pie pan. Use rest of dough for top crust.
Variation: Can add ½ cup raisins to filling.

BUTTERSCOTCH PIE

Mrs. Elizabeth West

1½ C. brown sugar
1½ C. water
2 egg yolks
4 T. flour
1 tsp. vanilla
2 T. butter

Preheat oven 350°.

Mix ingredients and cook until thick. Add egg yolks and remove from stove. Fill 8'' pie shell - either pastry or graham cracker. Put meringue over pie and brown in 350° oven.

CARAMEL PECAN PUMPKIN PIE

Mrs. Hilliard Henson

2½ C. strained cooked pumpkin
¼ C. cream
2 slighty beaten eggs
1 C. sugar
1 T. flour
¼ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice
¼ tsp. salt
½ tsp. lemon extract
½ tsp. vanilla
½ T. melted butter
1-9'' unbaked shell
1 C. pecan meats
¼ C. melted butter
1 C. brown sugar

Preheat oven 425°.

Mix pumpkin, cream and eggs. Add sugar, flour, salt and allspice; mix well, add extracts and ½ teaspoon butter; pour into unbaked shell. Bake in hot oven (425°) for 10 minutes, then reduce heat to 350° and bake until mixture doesn't adhere to knife, about 40 minutes. Cover with nuts mixed with ¼ cup butter and brown sugar. Place under broiler until slightly caramelized. Makes 8 servings.

CHERRY, CREAM CHEESE PIE

Evelyn Gibson

1-8 oz. pkg. cream cheese, softened
1-3 oz. pkg. cream cheese, softened
2 T. milk
1 C. powdered sugar
1-9'' graham cracker crust, baked
½ C. chopped pecans
1-1¾ oz. pkg. whipped topping mix
1 tsp. almond extract
1-21 oz. can cherry pie filling

Preheat oven for crust only.

Combine cream cheese, milk and powdered sugar; beat until smooth. Spoon into pre-baked pie shell. Spreading evenly. Sprinkle with nuts. Prepare whipped topping mix according to package directions. (May substitute Cool Whip, if preferred.) Spread on nuts. Combine almond extract and cherry pie filling, mixing well. Spoon over whipped topping. Chill. Serves 8.
See recipe on Nabisco graham cracker crumb box for crust recipe.

CHERRY CREAM CHEESE PIE

Mary Tucker

Graham cracker pie shell
1-14 oz. Eagle Brand sweetened condensed milk
1-8 oz. cream cheese at room temperature.
⅓ C. lemon juice
1 tsp. vanilla
TOPPING:
1-21 oz. can cherry pie filling

Beat cream cheese until light and fluffy. Beat in condensed milk. Add lemon juice and vanilla and stir until well mixed. Pour into pie shell. Chill several hours and then top with cherry pie filling.

CHERRY O-CREAM PIE

Elizabeth Greene

1 graham cracker crust
1 pkg. Bordens cream cheese
1⅓ C. Bordens condensed milk
⅓ C. lemon juice
1 tsp. vanilla
1 can cherry pie filling
GLAZE FOR TOP:
½ cherry juice
2 T. sugar
2 tsp. cornstarch

Whip cream cheese until fluffy. Gradualy add Eagle or Bordens milk while still beating. Add lemon juice and vanilla. Pour into crust. Chill 2 or 3 hours. Add glaze. GLAZE: Cook until thick then add cherries.

CHOCOLATE PIE

Mrs. Lucille Allen

1 baked pie shell
1 C. sugar
¼ C. cornstarch
¼ to ½ tsp. salt
2 C. milk
¼ C. cocoa
2 slightly beaten eggs
1 tsp. vanilla
1 T. butter or margarine

Mix sugar, cocoa, cornstarch and salt in top of double boiler. Blend milk into sugar mixture. Cook over simmering water, stirring constantly, until mixture is thick and smooth, about 10 minutes. Stir a little hot mixture into beaten eggs and return to hot mixture and cook 7 minutes. Remove and stir in vanilla and butter or margarine. Turn filling into baked pie crust. Top with whipped cream. Serves 6.

COCONUT PIE

Bonnie Hurst (By Len Williams)

1 stick butter
2 C. sugar
⅔ C. buttermilk
1 C. coconut
5 eggs
¼ tsp. salt
1 unbaked pie shell

Preheat oven 350°.

Combine all ingredients and bake 30-45 minutes in 350° oven. Serves 8.

COCONUT CREAM PIE

Eugenia H. Gibson

½ C. sugar
5 T. flour
¼ tsp. salt
1½ C. milk, scalded
3 eggs yolks, well beaten
1 tsp. vanilla
1 C. shredded coconut
1 baked, 9'' pie shell

Preheat oven 350°.

1. Combine first three ingredients, then add scalded milk, and cook over low heat until thickened.
2. Add well beaten egg yolks, cook 2 minutes
3. Remove from heat, cool, add vanilla and coconut. Pour into baked pie shell. Cover with meringue. Serves 6.

MERINGUE:

4 T. sugar
2 egg whites, well beaten
1 tsp. salt
½ tsp. vanilla, if desired

1. Add sugar gradually to egg whites, beating constantly. Add salt and vanilla. Pile lightly on pie, bringing it over the crust. Top with additional coconut if desired.
2. Brown in moderate oven (350°) 8-10 minutes, or until lightly browned.

For extra high meringue, use all three egg whites and use 6 tablespoons sugar.

COCONUT CREAM PIE

Roeby B. Wilson

1 baked pie shell
1 can Angel Flake coconut
½ tsp. vanilla
1 pkg. instant coconut pudding
1 small pkg. Cool Whip
1 tsp. coconut flavoring

Mix pudding according to directions and beat with mixer until stiff. Add ¾ of the coconut and stir in. Add flavoring and stir. Pour into cooled pie shell. Cover with Cool Whip and sprinkle remaining coconut on top. Chill overnight in refrigerator.

AMAZING COCONUT PIE

Mrs. L. A. White

2 C. milk
¾ C. sugar
½ C. biscuit mix (Bisquick)
4 eggs
¼ C. butter or margarine
1½ tsp. vanilla
1 C. Baker's Angel Flake coconut

Preheat oven 350°.

Combine milk, sugar, biscuit mix, eggs, butter, and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9'' pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake 40 minutes. Some people call it the impossible pie because it even makes its own crust. Just mix, bake and serve.

FRENCH COCONUT PIE

Ann Lipe

1½ C. sugar
3 eggs
½ stick melted margarine
1 tsp. vinegar
1 tsp. vanilla
1 can coconut

Preheat oven 325°.

Mix all together with a fork and put in 9'' unbaked pie shell. Bake 1 hour.

IMPOSSIBLE COCONUT PIE

Ruth Rand

4 eggs (well beaten)
1¾ C. sugar
½ C. self-rising flour
2 C. sweet milk
¼ C. margarine, melted
1 tsp. vanilla
1-7 oz. can flake coconut

Preheat oven 350°.

Mix together the first 3 ingredients. Add the remaining 4 ingredients. Mix all ingredients together well. Pour into a unbaked 9'' pie shell. Bake at 350° oven about 30 minutes or until a knife comes out clean.

DEEP DISH PIE

Mabelle Woodby

1 C. self-rising flour
1 C. sugar
1 qt. fruit
1 C. sweet milk
1 stick butter

Preheat oven 350°.

Melt butter in large baking dish. Mix sugar and flour. Stir in milk to make batter. Pour over butter. **DO NOT STIR.** Then pour over batter one quart fruit, with juice (peaches are very good). **DO NOT STIR**. Bake 1 hour.

DERBY DAY PIE

Mrs. Steve Williams

9'' unbaked pie shell
2 eggs
1 C. sugar
½ C. butter or margarine (melted)
1 tsp. vanilla
¼ C. cornstarch
1 C. finely chopped pecans
6 oz. chocolate chips or 5¾ milk chocolate chips
Whipped cream

Preheat oven 350°.

Beat eggs while gradually adding sugar. Add butter and vanilla - mix well. Blend in cornstarch. Stir in pecans and chocolate chips. Bake 45-50 minutes. Cool one hour and serve warm topped with whipped cream. Serves 6-8.
This recipe freezes well. Warm at 350° for 35-40 minutes.

EASY CHOCOLATE PIE

Mickey Bostic Sigmon

1 large Hershey bar
1 large carton Cool Whip
1 pie crust - baked

Melt Hershey bar over low heat. Mix with Cool Whip. Pile into baked pie crust. Refrigerate. Serves 6.

EGG CUSTARD PIE

Ilda H. Barnhardt

3 large eggs, beaten
3 T. flour
1 C. sugar
2 T. melted butter or margarine
1 large can Pet milk
1 tsp. vanilla

Preheat oven 325°.

Mix all ingredients together in one bowl. Pour into a greased 9'' pie plate. Sprinkle with nutmeg. Bake in preheated oven at 325° for 30 to 40 minutes. For variation add 1 cup shredded coconut. (Makes own crust.)

HAWAIIAN FRUIT PIE

Evelyn Coggins

1 small can crushed pineapple
1 #303 can sliced peaches (diced)
1 can mandarin oranges (diced)
1 qt. Cool Whip
½ C. lemon juice or ReaLemon
1 can sweetened condensed milk
1 can Angel Flake coconut
½ C. chopped pecans
2 graham cracker crusts or 1-8x13'' oblong pan

Beat condensed milk and lemon juice together; add drained and cut up fruit. Fold in Cool Whip, coconut and pecans. Leave enough crust mixture to sprinkle on top. Pour in crust. Top with remaining crust. Cool in refrigerator 1 to 2 hours before serving. Serves 10 to 12.

ICEBOX PIE

Joy Hall

1-14 oz. can Eagle Brand condensed milk
1 small can lemonade
1 small carton Cool Whip

Mix milk and lemonade and fold in Cool Whip. Put in graham cracker crumb pie crust. Refrigerate and serve when cold.

JAPANESE FRUIT PIE

Sarah Riddle

1 stick margarine
2 eggs
1 C. sugar
½ C. raisins
½ C. coconut
½ C. nuts
1 T. vinegar

Preheat oven 300°.

Cream together softened margarine, well beaten eggs and sugar. Add rest of ingredients and pour into pie shell. Place on cookie sheet and bake 40 minutes. Serves 6.
If frozen crust is used bake 5 minutes at 400°, cool and fill.

EASY LEMON PIE

Edith J. Whitworth

1-9 oz. Cool Whip
1-14 oz. can Eagle Brand condensed milk
1-6 oz. can frozen lemonade (unthawed)
2 graham cracker crusts

Stir (do not use mixer) Cool Whip and milk together. Add lemonade to above mixture. Stir well. Pour into pie crusts. Makes two pies. Refrigerate.

LEMON CREAM PIE

Ilda H. Barnhardt

1 C. sugar
2 T. butter or margarine
4 T. lemon juice
¼ C. boiling water
3 egg yolks
¾ C. flour
½ C. Carnation milk
½ tsp. grated lemon rind

Mix flour and sugar; add boiling water, stirring constantly. Cook for 5 minutes. Add butter, egg yolks, milk, lemon and rind. Have pie shell baked. Fill with lemon cream mixture. Cover with meringue. Bake in slow oven until it is golden brown.

LEMON MERINGUE PIE

Evelyn Coggins

1 baked 9'' pie shell
1⅓ C. white sugar
⅓ C. cornstarch
1½ boiling water
3 beaten egg yolks
1½ tsp. grated lemon rind
⅓ C. lemon juice
1 T. butter
MERINGUE:
3 egg whites
6 T. white sugar

Preheat oven 400°.

Combine sugar and cornstarch in saucepan and add water gradually. Cook, stirring constantly, until mixture clears and thickens. Beat small amount of mixture into beaten egg yolks. then add yolks to mixture and cook 1 minute longer. Remove from heat and add lemon rind, lemon juice and butter. Beat well, cool, and pour into baked shell. Top with meringue and brown in 400° oven until browned, 10 minutes. MERINGUE: Beat egg whites well. Gradually add sugar while continuing to beat with mixer. Serves 6.

MILLIONAIRE PIE

Mrs. Lucille Allen

1 baked pie shell
1 C. powdered sugar
¼ C. butter or margarine (softened)
1 egg
1 tsp. vanilla
¼ tsp. salt
2 C. whipped cream
1 C. crushed pineapple (drained)
½ C. chopped walnuts or pecans
1 T. milk
¼ C. chopped maraschino cherries

Cream together sugar and softened butter or margarine. Add egg, vanilla and salt. Beat until smooth and creamy. Spread mixture in baked 9'' pie shell. Chill. Combine whipped cream, pineapple, nuts, milk and cherries until blended. Spread mixture over chilled filling. Chill until ready to serve. Serves 6.

PARTY RICE-PINEAPPLE PIE

Boots Crandall

1-14 oz. can sweetened condensed milk
½ C. freshly squeezed lemon juice
Grated rind of 1 lemon
2 egg yolks
1 C. cooked rice
½ C. crushed pineapple
1-9'' graham cracker crust
2 egg whites, beaten
2 T. sugar

Preheat oven 350°.

Blend milk, juice, rind and egg yolks. Fold in rice and pineapple. Pour into graham cracker crust. Cover with meringue made by beating egg whites until foamy, then adding sugar gradually. Beat until stiff but not dry. Bake at 350° for 10 minutes or until brown. Chill. Serves 8.
This pie is good topped with whipped cream.

PECAN PIE

Floyd Layman

1 pie shell
1 C. sugar
3 eggs
½ C. white Karo syrup
¼ stick butter
1 C. pecans

Preheat oven 375°.

Place sugar, syrup and melted butter in bowl and mix well. Add eggs and continue to mix until eggs are yellow. Place pecans in 9'' pie shell. Pour mixture of sugar, syrup, butter and eggs over pecans. Place in preheated oven for 50 minutes. Remove from oven and cool 30 minutes before serving. Serves 6.

PECAN PIE

Whyliene Moody

3 T. butter
⅔ C. light brown sugar
Few grains salt
¾ C. light corn syrup
3 eggs
½ C. half and half
1 tsp. vanilla
1 C. chopped pecans
1 unbaked pie shell

Preheat oven 450°.

Cream butter, slowly beat in sugar, salt. Add eggs one at a time, beat briskly. Blend entire mixture. Pour into pastry lined pie tin. Bake 10 minutes in 450° oven. Reduce heat to 350° and bake until custard sets, about 30 minutes. Serve plain or with sweetened whipped cream.

EXTRA EASY PECAN PIE

Elizabeth Greene

2 eggs, beaten
1 C. sugar
1 T. water
1½ tsp. vinegar
¼ C. butter
1 C. chopped pecans
1 unbaked pie shell

Preheat oven 350°.

Mix all ingredients and pour into pie shell. Bake in preheated oven 45 minutes or until done.

NOT SO SWEET PECAN PIE

Faye Roberts

1 C. dark Karo syrup
3 eggs
1 C. chopped pecans
¼ C. melted margarine
½ C. sugar
¼ tsp. salt

Preheat oven 350°.

Mix all ingredients except eggs. Add well beaten eggs last. Bake in unbaked 9'' pie shell in preheated oven 350° for 30 to 40 minutes. When pie is done it will still be slightly soft in the center.
All ovens vary in temperatures.

PEANUT BUTTER PIE

Mrs. J. J. Stevenson

1-9 oz. carton Cool Whip
⅔ C. peanut butter (crunchy)
¼ C. powdered sugar
1 baked pie shell

Mix peanut butter and sugar. Fold in Cool Whip. Pour into pie crust. Sprinkle with chopped peanuts if desired. Refrigerate. Can be frozen.

PINTO BEAN PIE

Marie Boyd

1 C. pinto beans
3 C. sugar
2 sticks butter
4 eggs
2 tsp. vanilla
1 C. coconut
2 unbaked pie shells

Preheat oven 350°.

Mash beans fine. Cream softened butter and sugar with beater. Beat eggs with fork. Add vanilla and coconut. Add to beans and butter mixture. Pour into 2 unbaked pie shells. Bake 1 hour.

PINTO BEAN PIE

Edith Shuford

1 can pinto beans, drained and mashed
4 eggs, slightly beaten
3 C. sugar
1 can coconut
1 tsp. vanilla
1 C. pecans
2 sticks margarine, melted

Preheat oven 350°.

Mix all ingredients. Mix well. Pour into 3 unbaked pie shells. Bake at 350° until toothpick comes out clean.

INSTANT PUMPKIN PIE

Mrs. Lucille Allen

1 baked pie shell
1 C. cold milk - add to 1 small instant vanilla pudding - beat
2 C. pumpkin (or kershaw)
½ C. sugar, plus 3 or 4 packets of diet sugar
1 tsp. vanilla
1½ tsp. pumpkin pie spice
2 C. whipped cream

Mix all together and fold in 2 cups whipped cream. Chill 2 to 3 hours. Top with whipped cream, if desired. Makes 2 9'' pies.

SQUASH PIE

Nancy Rickman

3 C. grated squash
1 C. sugar
½ stick margarine
4 eggs
¾ C. coconut
1 T. flour
1 tsp. lemon flavoring
1 tsp. coconut flavoring

Preheat oven 350°.

Put in two unbaked pie shells and bake for 45 minutes in 350° oven.

VIRGINIA BROWN SUGAR PIE

Elizabeth Bostic

1 stick butter - melted
½ box brown sugar
2 eggs - beaten
2 T. milk
1 tsp. vanilla

Preheat oven 375°.

Mix melted butter and sugar. Add beaten eggs, milk and vanilla. Pour into 8'' unbaked pie shell. Bake until brown and set, 35 minutes. Very rich. Serves 8.

FUDGE-NUT PIE

Connie Peden

1. Melt 1 stick margarine and 1 square chocolate.
2. Beat 2 eggs, add ⅔ cup flour (plain), 1 cup sugar, ½ cup chopped pecans, and 1 teaspoon vanilla.
3. Add margarine - chocolate mixture to above mixture.
4. Bake at 325° for 25 minutes in well-greased 8'' pie pan. Do not overbake - center should be sticky.

Use the unsweetened chocolate. Or if you like German chocolate best - use ½ of a semi-sweet chocolate square and ½ of an unsweetened square.

A MOTHER'S PRAYER

''Oh, give me patience when wee hands
Tug at me with their small demands.
And give me gentle and smiling eyes.
Keep my lips from hasty replies.
And let not weariness, confusion, or noise
Obscure my vision of life's fleeting joys;
So when, in years to come, my house is still—
No bitter memories its room may fill.''

MORGAN

CHOCOLATE ECLAIRS

Ruth Meadows

1 box graham crackers (not crumbs)
2 pkgs. instant French vanilla pudding
9 oz. Cool Whip

FROSTING:
1 stick margarine
2 sqs. unsweetened chocolate
2 C. powdered sugar
1 egg, beaten

9x13'' pan

Cover bottom of pan with graham crackers. Make pudding according to directions on package and fold in Cool Whip. Put a layer of pudding over the crackers in pan and repeat layers of crackers and pudding, ending with crackers on top.
FROSTING: Melt margarine and chocolate. Stir in powdered sugar, then add the beaten egg and mix well. Spread over crackers. Refrigerate.

This recipe may be cut in half for small families.

BUTTERMILK PIE

Anonymous

2 C. sugar
½ C. Crisco
3 T. flour
3 eggs, beaten
1 C. buttermilk
1 tsp. vanilla
Dash of nutmeg
9'' pie shell

9'' pie pan 350° 50 minutes

Cream sugar and Crisco. Add flour and eggs; beat well. Add buttermilk and flavorings. Pour into unbaked pie shell and bake until brown.

A double recipe will fill 3 Pet Ritz pie shells.

OATMEAL PIE

Anonymous

2 eggs, beaten
⅔ C. oatmeal
⅔ C. melted margarine
⅔ C. sugar
⅔ C. white corn syrup
1/8 tsp. salt
1 tsp. vanilla
Pastry for 8'' pie

8'' pie pan 350° 1 hour

Mix all ingredients together and pour into pie shell. Bake until brown. Serves 6-8.

NO FAIL PIE CRUST

M. Marie Ward

5 C. flour
2 C. shortening
2 tsp. salt
1 egg
1 tsp. vinegar and cold water

Cut shortening in flour. Beat 1 egg in cup. Add 1 teaspoon vinegar and fill cup with cold water; add to flour mixture. Mix in very large bowl. Keeps well in freezer. Makes 9 shells.

Salads & Dressings

Salads & Dressings

BEAN SALAD

Mrs. Lucille Allen

1 can green beans
1 can small peas
1 medium onion chopped
1 medium green pepper chopped
¾ C. oil
¾ C. cider vinegar
½ C. brown sugar
1 can kidney beans
1 can lima beans

Drain all canned vegetables and mix together with rest of ingredients and marinate overnite or several hours. Drain before serving. Serves 6 to 8.

BEAN SALAD

Mrs. Sol Reese

1 can green beans
1 can cut wax beans
1 can red kidney beans
1 red onion
½ tsp. salt
½ C. sugar
½ C. salad oil
½ C. vinegar

Drain beans. Combine remaining ingredients and pour over beans. Chill overnight.

THREE-BEAN SALAD

Faye Roberts

1 can kidney beans
1 can whole green beans
1 can green limas
½ C. vinegar
¾ C. sugar
1 tsp. salt
½ C. chopped green pepper
½ C. chopped onion

Wash all beans in colander and drain. Heat vinegar and dissolve sugar in it. Cool--add oil, salt and pepper. Pour over all vegetables which have been thoroughly mixed. Let stand several hours to combine flavors. Will keep 2 weeks in refrigerator.

JOY AND HAPPINESS

Joy is not in things, it is in us. Happiness is the product of right thinking and right acting, and there is no human being in the world who cannot be happy by complying with the law that produces happiness. It is a product that comes back to us from what we send out; no one ever found happiness who did not manufacture it for himself. It is a product of our mental attitude toward others.

MORGAN

MARINATED THREE BEAN SALAD

Kay Burleson

1 medium can of red kidney beans
1 lb. can of slant wax beans
1 lb. can of French green beans with pimentos
1 large onion, chopped
3 stalks celery, diced
¾ C. sugar
1 tsp. salt
½ tsp. pepper
½ C. salad oil
½ C. white vinegar

Drain and rinse with water the red kidney beans; drain slant wax green beans and the French green beans Add chopped onion and celery, sugar, salt and pepper, salad oil, and the vinegar. Refrigerate for 24 hours, stirring several times. To serve, drain off marinade; pour salad into serving bowl-lined with lettuce. Serves 5 or 6. I know that there are lots of Three Bean Salad recipes in circulation. However, I have received many compliments from this one. And people that do not usually like "THREE Bean Salad" for some reason love this one...

CHEF SALAD

Lucille Allen

1 C. cubed ham
¼ head cut-up lettuce
2 chopped boiled eggs
1 green pepper, cut up
¼ C. bacon bits
2 tomatoes, cut in wedges
¼ C. cheese strips
1 small chopped onion
¼ C. prepared bread cubes

Toss all ingredients together in large bowl and add favorite dressing or vinegar and oil. Salt and pepper to taste.

CONGEALED CORNED BEEF SALAD

Dr. Roeby B. Wilson

1-12 oz. can corned beef
½ C. mayonnaise
1½ envelopes plain gelatin
1 T. lemon juice
1 C. chopped celery
3 hard boiled eggs, chopped
2 beef bouillon cubes

Dissolve bouillon cubes in 1 cup boiling water. Break up and add celery, mayonnaise, eggs, lemon juice and bouillon. Dissolve gelatin in ¼ cup cold water add to mixture. Chill overnight in 6x10" flat Pyrex. Cut in wedges and serve on lettuce leaf. Serves 6 or 8.

APRICOT LAYERED SALAD

Mrs. Hilliard Henson

3 envelopes (3 T.) unflavored gelatin
½ C. water
1-17 oz. can apricot halves
1 C. sugar
Juice of 2 lemons
1-3 oz. pkg. cream cheese, softened
1 C. of whipping cream, whipped
Mint leaves

Soften gelatin in water and set aside. Drain apricots, reserving juice. Combine apricot juice and sugar; heat to boiling, and stir into gelatin. Set aside 2 apricot halves for garnish. Purée remaining apricots, stir in lemon juice and all except 1 cup of gelatin mixture. Pour into 9'' square pan and chill until firm. Combine cream cheese and reserved cup of gelatin and beat until smooth. Fold in whipped cream. Pour over congealed apricot mixture and chill until firm. Cut into squares, garnish with apricot slices and mint leaves. Makes 8 servings.

BEET SALAD

Mildred Burns

1-3 oz. pkg. lemon gelatine
1 C. boiling water
3 T. vinegar
1 T. horseradish
1 C. diced beets
¾ C. beet juice
½ tsp. salt
2 tsp. onion-grated
¾ C. diced celery

Dissolve gelatine in hot water, stir in beet juice, vinegar, salt, onion and horseradish. Chill until partially set, fold in celery and beets. Pour into pan or mold and chill until firm. Serves 8.

BLACK CHERRY SALAD

Sarah Williams

2 pkgs. black cherry jello
1 can Bing cherries
1 large can crushed pineapple
2 (3 oz.) pkgs. cream cheese
1 C. chopped nuts
2-7 oz. Coca-Cola

Dissolve jello in 3 cups hot fruit juice (add water to make 3 cups). Blend softened cream cheese in jello, add fruit and nuts, add cola last and refrigerate to set.

BLUEBERRY SALAD

Peggy Ann Riddle

2 small pkgs. grape jello
1 #2 can crushed pineapple
1½ pts. blueberries, or
2 cans drained

TOPPING:
8 oz. pkg. cream cheese
½ pt. sour cream
½ C. sugar
½ tsp. vanilla

Add two cups boiling water to jello. Stir in pineapple and blueberries. Chill until set. Beat topping ingredients together and spread on set jello. Sprinkle with crushed pecans (optional).

BLUEBERRY SALAD

Julia C. Jackson

2-3 oz. pkgs. black cherry jello
2 C. boiling water
1 can blueberry pie filling
1 can crushed pineapple (small)
¾ C. nuts

TOPPING:
8 oz. cream cheese
1 container sour cream
½ C. sugar
¼ C. nuts

Mix boiling water and jello. Cool. Add pie mix, pineapple and nuts. Pour in 8x10'' dish and refrigerate until congealed. Mix cream cheese, sour cream and sugar. Spread on top of jello mixture and sprinkle with ¼ cup nuts. Chill. Serves 6-8.

CUCUMBER SALAD

Mrs. Dorothy M. Tebben

1 pkg. lime jello
1 C. boiling water
1 T. grated onion
1 tsp. salt
4 ozs. sour cream
1 small box cottage cheese
¼ C. mayonnaise
2 T. vinegar
1 large cucumber, chopped fine
Olives and pimientos (optional)

Dissolve jello in boiling water, add onion, salt and vinegar. Chill until thickened; fold in sour cream, cottage cheese and mayonnaise. Add cucumber, olives and pimientos. Pour into large mold or 9x13'' Pyrex dish and chill at least 8 hours. Unmold and serve on lettuce, or garnish with watercress, if desired.

JELLO SALAD

Lucille Allen

1 pkg. (small) strawberry jello
1 C. hot water
1 small can crushed pineapple
¼ C. chopped cherries
¼ C. chopped nuts
1 C. Dream Whip

Dissolve jello in hot water; then add pineapple, cherries, nuts and fold in Dream Whip last. Pour into mold. Refrigerate until firm.

WHIPPED CUCUMBER SALAD

Elizabeth Bostic

1-3 oz. pkg. lime jello
1 C. boiling water
1 cucumber
1 small onion
1 C. cottage cheese
½ C. mayonnaise
½ C. pecans, chopped
Dash of salt

Dissolve jello in boiling water. Peel ¾ of cucumber. Put cucumber with the other ¼ peeling into a blender or mixer and add all other ingredients. Blend or beat until smooth and add to jello mixture. Pour into pan or mold and refrigerate. Serves 6-8.

CRANBERRY SALAD

Mrs. Lelia Roberts

1 lb. raw cranberries
2 C. red apples, not peeled
1 orange
1 C. water
½ tsp. salt
3 C. sugar
2 small or 1 lg. pkg. strawberry jello
1 envel. plain Knox gelatin

Put all fruits in blender and blend. Will be necessary to stop blender and stir a few times. Add salt and sugar; refrigerate several hours or overnite. Take jello and gelatin and mix well with two cups boiling water; add to fruit mixture. Stir. Put into molds or pans and refrigerate. Will keep indefinitely.

ORANGE GELATIN SALAD

Laura Ussery

1 box orange gelatin (regular)
2 C. boiling water
1½ C. cold water
5 bananas (diced)
1 can crushed pineapple (drained)
½ bag miniature marshmallows
1 egg (beaten)
2 T. flour
2 T. butter
¼ C. sugar
Pineapple juice
½ pt. whipping cream (whipped)

Add boiling water to gelatin. Stir until dissolved. Then add cold water. Let this cool and start to congeal and then add bananas, crushed pineapple, and marshmallows. Mix well and congeal in 12x7½x2'' pan. TOPPING: Mix egg, flour, butter and sugar. Add pineapple juice and stir in double boiler until thick. Let cool. Add whipped cream to the topping mixture and spread on gelatin. Serves 15.

JELLO SALAD

Sandra Holbrook

1 small can crushed pineapple
2 diced bananas
½ tsp. lemon juice
1-10 oz. pkg. strawberry jello
1-8 oz. pkg. sour cream

Dice bananas and stir around in lemon juice. Dissolve jello, add pineapple and bananas.

FRUIT SALAD

Julie Elizabeth Ray - 6 yrs. old

5 or 6 oranges-cut up without peelings
3 or 4 cut pears with skin off
Green seedless grapes
Cut up peaches without skin on them
Cut up tangerines without the rind
Strawberries and cherries cut up
1 cantaloupe and 1 honeydew melon cut up

Combine all ingredients.

MOLDED KIDNEY BEAN SALAD

Helen D. Greene

2 T. lemon juice
1 envelope unflavored gelatine
½ C. chopped celery
2 hard boiled eggs
1 T. grated onion
1 C. evaporated milk
2 T. water
1-1 lb. can kidney beans
½ C. sweet pickle relish
½ C. mayonnaise
¼ tsp. salt

Place lemon juice and water in custard cup. Sprinkle gelatine over top and let stand for 5 minutes to soften. Place cup in small saucepan which has a small amount of water. Place over low heat until gelatin is dissolved. Mix other ingredients together except for milk. Stir gelatine in, blend in milk. Ladle into 5 cup well oiled ring mold. Chill 3 or 4 hours. Serves 8 to 10.

MYSTERY SALAD

Elizabeth Bostic

3 pkgs. raspberry gelatin
1¼ C. hot water
6 drop Tabasco sauce
1-1 lb. cans stewed tomatoes with onions and peppers
1 pt. sour cream
1 T. creamed horseradish
½ tsp. salt
½ tsp. sugar

Dissolve gelatin in water. Stir in tomatoes after mashing with a fork, add Tabasco. Pour into lightly oiled 12 cup ring mold, chill until firm. Unmold on salad greens and fill with dressing made of horseradish, sour cream, salt and sugar. Serves 20 to 24. May be made in large flat pan and cut into squares.

PEAR CHEESE BUFFET SALAD

Helen Boone

1-29 oz. can Barlett pear halves
1-6 oz. pkg. lemon flavored gelatin
1-8 oz. pkg. cream cheese, softened
1 T. lemon juice
½ C. chopped walnuts
1 C. grated Cheddar cheese
½ C. sliced pimento-stuffed olives
½ C. heavy cream, whipped
lettuce
Walnut halves for garnish

Drain pears, save syrup. Add water to pear syrup to measure 2½ cups. Bring pear syrup and water to boil; pour over gelatin and stir to dissolve. Beat in cream cheese and lemon juice. Chill until slightly thickened. Add nuts. grated cheese and lemon juice. Chill until slightly thickened. Add nuts, grated cheese and olives; fold in whipping cream. Place pear halves cut-side down in bottom of oiled 9'' round cake pan. Pour cheese mixture over pears and chill until set. Unmold on bed of lettuce and garnish with walnut halves. Serves 6-8.

RUSSIAN SALAD

Mrs. Len Williams

1 pkg. lime jello
¾ C. boiling water
1-8 oz. pkg. cream cheese
15 large marshmallows
½ C. crushed pineapple
1 C. pineapple juice
1 small can evaporated milk
½ C. mayonnaise
¾ C. diced bananas
1 tsp. lemon juice
½ C. chopped nuts

Disslove first four ingredients over low heat, add the other 7 ingredients; stir until thoroughly mixed, pour into a 5 cup mold and chill until firm. Serves 12 or 15.

SALAD

Carolyn Jackson

2 small pkgs. cream cheese
1 small jar pimento
1 small can crushed pineapple
1 pkg. lemon jello
1 carton whipping cream

Partially congeal jello. Add drained pineapple, cream cheese, nuts, and pimento. Pour into mold; let stand in refrigerator until well set.

QUICK RECEPTION SALAD

Glenda Williams

1 large can crushed pineapple
1 small box instant pistachio pudding
1 C. chopped nuts
1½ C. minature marshmallows
1-9 oz. Cool Whip

Mix pineapple and pudding together. Chill. Then add remaining ingredients. Blend Keep refrigerated

FIVE CUP SALAD

Mrs. Jack Sharpton
Mazie Dunkelberg

1 C. pineapple tidbits
1 C. mandarin oranges
1 C. flaked coconut
1 C. miniature marshmallows
1 C. sour cream
½ to 1 C. pecans, chopped

Drain fruits and mix all ingredients and chill several hours or overnight. Serves 8 to 10.
Garnish with maraschino cherries if desired.

HOT CHICKEN SALAD

Edith Shuford

4 C. cold cooked chicken chunks
2 T. lemon juice
⅔ C. chopped toasted almonds
¾ C. mayonnaise
1 tsp. salt
½ tsp. monosodium glutamate (Accent)
2 pimentos cut fine
1 C. grated cheese
2 C. chopped celery
4 hard cooked eggs sliced (optional)
¾ C. cream of chicken soup
1 tsp. minced onion
1½ C. crushed potato chips

Preheat oven 400°.

Combine all ingredients except cheese, potato chips and almonds. Let stand overnight. Mix in cheese and almonds. Top with potato chips. Bake 20-25 minutes at 400°. Serves 8.

HOT GERMAN POTATO SALAD

Mrs. Frank P. Shull

Boil 6 medium potatoes in jackets. Peel and slice thinly. Fry 6 slices bacon. Drain on paper. Sauté in bacon fat ¾ cup chopped onion. Blend in 2 tablespoons flour, ½ teaspoon sugar, 1½ teaspoons salt. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in ¾ cup water and ⅓ cup white vinegar. Bring to boil, stirring constantly. Boil 1 minute. Stir in carefully the potatoes and the crumbled bits of bacon. Remove from heat, cover and let stand until ready to serve.

RICE SALAD

Helen D. Green

1½ C. quick cooking rice
1½ C. chopped celery
¾ C. mayonnaise
½ C. chopped onion
1 small jar pimientos
2 C. green peas
¾ C. sliced mushrooms
2½ tsp. salt
¾ tsp. pepper
2 T. lemon juice

Cook rice as directed, cool, mix with ¼ cup liquid from peas and add rest of ingredients. Chill. Serves 12 to 14.

RICE SALAD

Cindy Hanbach

1⅓ C. Minute rice
1⅓ C. water
½ tsp. salt
½ C. chopped celery
¾ C. mayonnaise
¼ C. chopped green pepper
2 T. chopped onion
½ C. prepared Good Seasons Italian dressing

Prepare rice as directed on package. Add celery, green pepper, onion and salad dressing. Cover and chill one hour. Stir in mayonnaise, serve on lettuce leaf and garnish with tomato wedges. Serves 6.

GREEN WONDER SALAD

Lena Mae Williams

1-303 can French green beans
1-303 can small green peas
1-303 can fancy Chinese vegetables
1-6 oz. can water chestnuts
1½ C. celery
3 medium onions
¼ C. sugar
¾ C. cider vinegar

Mix vegetables and chestnuts, stir sugar into vinegar until dissolved and add to vegetables in large bowl. Cover and refrigerate. Will keep several days.

LETTUCE - VEGETABLE SALAD

Mrs. Hilliard Henson

Small head lettuce
1 C. diced celery
1 pkg. frozen green peas, uncooked
1 sliced red onion
1 can water chestnuts, sliced
1 pt. of mayonnaise
1 bottle Bacos (bacon bits)
Cheese, grated

Break up lettuce in bowl. Add celery, peas, onion and chestnuts. Cover (do not stir) the vegetables with the mayonnaise and sprinkle cheese on top. Cover and refrigerate overnight. Sprinkle Bacos on top before serving.

SUMMER SALAD

Mary Searcy

1 medium head of lettuce, shredded
½ C. diced celery
¼ C. diced green pepper
1 small onion, diced
1 box frozen peas, uncooked
1½ C. mayonnaise-less, if desired
2 T. sugar
½ lb. grated Cheddar cheese (or Parmesan)
6 slices crisp bacon, crumbled, (or Bacos)

Mix lettuce, celery, pepper and onion and spread in bottom of 13x9'' pan. Spread uncooked peas over this, and spread mayonnaise over peas. Sprinkle with sugar and top with grated Cheedar cheese or sprinkle generously with Parmesan, then with the crumbled bacon. Cover with foil and refrigerate 24 hours before serving. Keeps well in refrigerator.

TANGY YELLOW SQUASH

Teresa Buckner

5 medium yellow squash, thinly sliced
½ C. sliced green onion
½ C. chopped green pepper
½ C. sliced celery
2 T. wine vinegar
1 clove garlic, crushed
¾ C. sugar
1 tsp. salt
½ tsp. pepper
⅓ C. salad oil
⅔ C. cider vinegar

Combine squash, onion, green pepper and celery in large mixing bowl and toss lightly. Combine wine vinegar and garlic; stir well with sugar, salt, pepper, salad oil, and cider vinegar. Spoon over vegetables and chill about 12 hours, stirring occasionally. Drain and serve.

SLAW

Irene Clapp

1 medium cabbage
1 green pepper
2 carrots
1 medium onion
2 or 3 stalks celery

SWEET-SOUR SAUCE:
1½ C. sugar
½ C. vinegar
¼ tsp. pepper
1 tsp. salt
1 tsp. mustard
1 tsp. celery seed

Chop or grate vegetables. Bring sauce ingredients to boil then let cool. Pour over cabbage, let stand several hours or overnite. Refrigerate.

FREEZER COLESLAW

Marizell Thompson
Lucille Goins

3 lbs. cabbage
1 onion
1 green pepper
1 T. mustard seed
1 carrot
3 tsp. salt
1 C. vinegar
1 C. water
1 C. sugar

Grate cabbage, onion pepper and carrot. Add mustard seed and salt. Bring to a boil vinegar, water, and sugar. Cool, mix with other ingredients. Pack in cartons and freeze.

FREEZER SLAW

Mildred Burns

3 lbs. finely chopped cabbage
1 very large or 2 med. size onions
1 heaping C. sugar
1 or 2 T. celery seed
1 C. Wesson oil
2 sweet peppers (1 red and 1 green for color)
1 C. vinegar
1 T. salt
1 tsp. black pepper

After chopping or shredding cabbage, add onions and sweet peppers and drain well. Mix oil, vinegar, sugar, salt celery seed, and black pepper and bring to a boil. Pour over cabbage mixture. Cool and freeze for winter use or can and keep in refrigerator for several weeks.

REFRIGERATED SLAW

Mary Searcy

8 C. shredded cabbage
1½ C. sugar
1 C. vinegar
¾ C. salad oil
1 tsp. celery seed
2 tsp. salt
1 tsp. dry mustard

Alternate layers of cabbage and sugar. Combine rest of ingredients and simmer in saucepan for five minutes. Pour hot mixture over cabbage, cover and let stand about 3 hours. Stir and let stand another 3 hours. Will keep 5 or 6 weeks in refrigerator.

NOTES

BEST EVER VEGETABLE SALAD

Len Williams

1 C. chopped green pepper
1 C. sliced celery
½ C. sliced green onion
2 T. diced pimento
16 oz. can sliced green beans, drained
12 oz. can whole kernel corn, drained
½ C. sugar
½ tsp. salt
½ tsp. white pepper
½ C. cider vinegar
¼ C. oil

In large bowl, combine all vegetables. In small bowl, blend remaining ingredients and pour over vegetables. Cover and refrigerate for several hours or overnight. Serves 8-10.

BROCCOLI SALAD

Martha Johnson
(Submitted by Thelma Hill)

1 head cauliflower
1 bunch broccoli
1½ C. grated carrots
1 sm. onion, chopped
1 C. mayonnaise
2 tsp. vinegar
2 tsp. mustard
1 pkg. Sweet 'n Low

Mix together first 4 ingredients. Put dressing on top - sprinkle Worcestershire sauce on top of this. Refrigerate several hours or overnight. Stir before serving.

BUFFET SALAD

Robin Miller
(Submitted by Thelma Hill)

1 sm. pkg. lime jello
1 sm. pkg. lemon jello
2 C. boiling water
1 sm. carton cottage cheese
1 can Eagle Brand milk
½ C. mayonnaise
1 can crushed pineapple
1 C. chopped pecans

Dissolve jello in boiling water. Add other ingredients and mix well. Pour into 9x13x2'' pan and refrigerate until firm.

FROSTED FRUIT SALAD

Ruth Meadows

4 bananas, sliced
1 box lemon jello
1 box orange jello
1 can crushed pineapple, drained (reserve 1 C.)
2 C. miniature marshmallows
FROSTING:
1 T. flour or cornstarch
½ C. sugar
1 egg
1 C. pineapple juice
2 T. butter
Lg. container Cool Whip
Nuts

9x12'' pan

Dissolve jello in 2 cups boiling water and add 1½ cups cold water. Add pineapple, bananas and marshmallows, and mix well. Chill until firm.
FROSTING: Mix first 4 ingredients and cook over medium heat until thickened. Add butter and cool completely. Blend into Cool Whip and spread over jello mixture. Sprinkle with nuts.

FRUITED CHEESE SALAD

Mrs. T. R. Hill

3 C. cream-style cottage cheese
1 qt. frozen whipped dessert topping, thawed
2-3 oz. pkgs. orange-pineapple flavored gelatin
1-13½ oz. can pineapple tidbits, drained
1-11 oz. can mandarin orange sections, drained

In mixing bowl, blend together cottage cheese and thawed topping. Beat till blended. Stir in dry gelatin. Fold in pineapple and mandarin oranges. Press into 7- or 8-cup mold. Chill several hours or overnight. Unmold onto serving plate. Serves 12.

P & P SALAD

Jo Dunton

1 bag frozen green peas
Equal amount of salted Spanish peanuts
Miracle Whip

Mix unthawed peas and peanuts with enough salad dressing to hold together. **Serve at once.**

PISTACHIO SALAD

Lucille Griffin

1 med.-size can crushed pineapple, undrained
1-3 oz. pkg. pistachio pudding, dry
1 C. miniature marshmallows
1 C. chopped pecans
1 med.-size Cool Whip

Combine all ingredients; mix thoroughly, and pour into mold. Delicious chilled in refrigerator, or frozen.

SEAFOAM SALAD

Shirley Liston

1-1 lb. 13 oz. can pear halves
1-3 oz. pkg. lime gelatin
2 T. milk
6 oz. cream cheese
1 C. pear juice
2 C. Cool Whip, thawed (or other brands)

Drain pears to obtain 1 cup pear juice. In a bowl, mash pears and set aside. Heat pear juice and dissolve lime gelatin in it. Mash cream cheese with milk and pour gelatin mixture over it. Mix thoroughly. Let cool and thicken slightly. Add pears, then fold in Cool Whip and mix well. Pour into an 8-cup mold and refrigerate until set. Unmold and serve in slices.

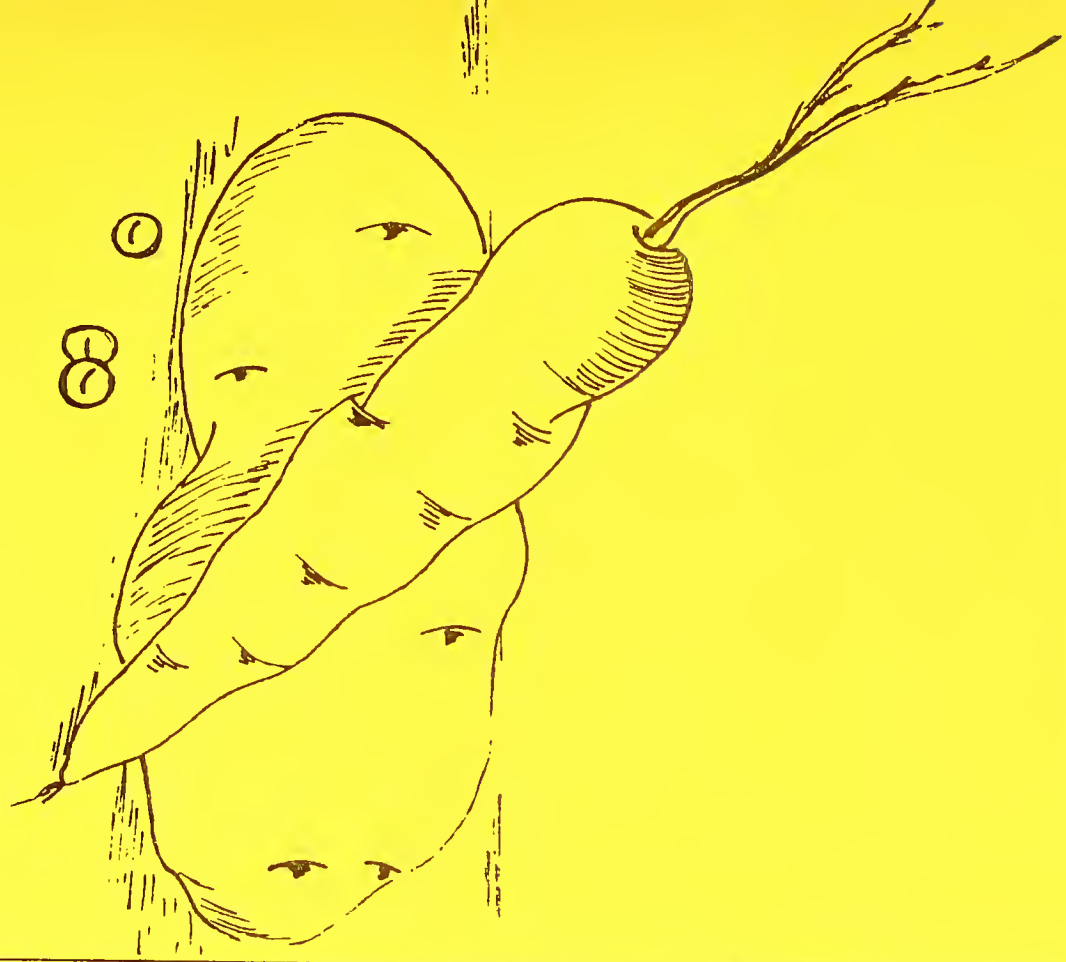
24-HOUR OR HOLIDAY SALAD

Ruth Young
(Submitted by Lottie Jackson)

2 eggs, beaten
3½ T. sugar
4 T. vinegar
1 C. nuts, chopped
1 C. Cool Whip
1⅔ C. miniature marshmallows
2 C. crushed pineapple, drained

Combine first 3 ingredients in top of double boiler and cook, stirring until thick. Cool. Add all remaining ingredients and pour into dish. Decorate with maraschino cherries, if desired. Refrigerate for 14 hours. Keeps well for several days.

Other well-drained fruits can be added.



Vegetables

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Vegetables

ASPARAGUS AU GRATIN

Carolyn Jackson

1 lb. cooked asparagus or 1 box frozen or 2 cans
2 T. butter
2 T. flour
½ tsp. salt
1 C. Cheddar cheese, grated
4 hard boiled eggs, sliced
½ C. soft bread crumbs
Paprika

Preheat oven 350°.

Save liquid from asparagus plus enough milk to make 1½ cups. Melt butter blend in flour and salt. Add liquid and cook until thickened, stirring frequently. Remove from heat add cheese and stir until melted. Use layers of asparagus, eggs and sauce in greased casserole cover with crumbs, sprinkle with paprika, bake 30 minutes. Serves 4.

BEETS WITH ORANGE SAUCE

Mary McClure

2 C. cooked beets
1 orange
2 tsp. butter
⅓ C. sugar
2 T. cornstarch
3 T. vinegar

Mix in saucepan sugar, cornstarch and vinegar, boil five minutes. Add juice and grated rind of orange and butter. Just before removing from heat stir in sliced beets, serve hot. Serves 4-6.

HARVARD BEETS

Eugenia H. Gibson

3 C. cooked beets (sliced or diced, fresh or canned)
8 T. sugar
1½ tsp. cornstarch
¼ C. water
¼ C. vinegar
2 T. butter
Pinch of salt

Mix sugar and cornstarch, add vinegar and water, and boil for 5 minutes. Add the drained beets and let stand at least a half hour before serving. They are better if allowed to stand overnight. Just before serving, add butter and salt and heat to the boiling point. Serve hot.

HARVARD BEETS

Ilda H. Barnhardt

4 C. sliced beets (cooked)
½ C. water
¾ C. vinegar
4 T. sugar
3 T. cornstarch
½ tsp. prepared mustard
2 T. butter or oleo
Salt and pepper to taste

Combine sugar, cornstarch, vinegar, and water in saucepan. Bring to a boil, stirring to keep from sticking or lumping. When thickened, add salt, pepper, and beets. Heat well. Will serve 8 to 10.

PICKLED BEETS (MADER'S RESTAURANT)

Jo Lanning

1 large can sliced beets or 2 C. freshly cooked beets
1 medium onion (thinly sliced)
½ C. cider vinegar
½ C. sugar
¼ C. water
1½ tsp. salt
6 whole cloves
3'' cinnamon stick
½ tsp. mustard seed

Drain the beets and reserve ½ cup of the liquid. In a bowl combine the beets and onions. Mix in a saucepan the beet liquid, vinegar, sugar, water and salt. Tie the spices together in cheesecloth and add to vinegar mixture. Bring to boil and simmer, covered for 10 minutes. Remove and discard spice bag and pour hot liquid over beets and onions. Cover the bowl with plastic wrap, cool and refrigerate for several days.

CRUNCHY CABBAGE

Yvonne M. Gault

4 C. shredded cabbage
2 C. Mung bean sprouts
Salt to taste
3 T. cooking oil
1 T. caraway seeds
Pepper to taste

Sauté cabbage and sprouts in large skillet in oil for about five minutes until cabbage is cooked but still crunchy. Add caraway seeds and salt and pepper. Toss lightly and serve. Serves 6.

SWEET - SOUR RED CABBAGE

Lucille Goins

1 red cabbage (5 C.)
4 slices bacon
2 T. brown sugar
2 T. flour
½ C. water
⅓ C. vinegar
1 tsp. salt
1/8 tsp. pepper
1 small onion

Cook cabbage in two cups salted water in covered pan from five to eight minutes or until crisp tender, drain. Fry bacon, remove bacon and half of the bacon fat. Add brown sugar and flour to fat in pan, blend. Add water, vinegar seasonings and onion, cook until thick about 5 minutes. Add bacon and cabbage and serve. Garnish with more diced bacon if desired. Serves 6-8.

RED CABBAGE WITH APPLES

Mrs. Bithiah R. Watts

1 small red cabbage, chopped (2½ lbs.)
2 or 3 large apples, pared, cored and sliced
3 T. margarine
¼ C. vinegar
1½ tsp. flour
¼ C. brown sugar
2 tsp. salt

Cook cabbage, covered with boiling water, for 10 minutes. Add apples and cook another 10 minutes, or until tender. Combine all other ingredients and add to cabbage and apples.

CORN FRITTERS

Ilda H. Barnhardt

1 C. flour sifted
1 tsp. salt
2 T. cooking oil
1½ tsp. baking powder
1 lb. can cream style corn
2 eggs separated

Mix flour, baking powder and salt. Add corn, oil and beaten egg yolks. Beat egg whites until stiff but not dry, fold into corn mixture. Add more flour if needed to make a batter that will hold together when put in hot oil. Dip spoon into hot oil, then spoon up a fritter and place carefully in oil 365°. Cook until brown on both sides, turn drain on paper towel. Serves 6 to 8.

BAKED STUFFED POTATOES

Mary Helen Boone

4 baking potatoes - size desired
½ C. chopped onion
Butter or Margarine
Salt
½ C. finely chopped green peppers
(Small amount of parsley flakes or finely chopped fresh parsley - Optional)
Cheese - Medium or sharp Cheddar

Bake potatoes in foil until done-time and temperature depends on size of potatoes. When well done, scoop out inside. Mash well in bowl and add: chopped onions, green peppers, butter or margarine, salt to taste and parsley-if used. Mix well. Refill potato shell with the mixed ingredients and sprinkle with grated cheese. Reheat in foil. Serves 4.

COUNTRY CLUB SQUASH

Susan Stevenson

6-8 sm. tender yellow squash
2 T. butter (margarine)
1 beef bouillon cube
1 T. chopped onion (or more)
1 egg well beaten
1 C. sour cream
Salt and pepper to taste
Grated cheese
Cracker crumbs

Preheat oven 350°.

Cut, cook squash till tender, drain well. Mash, add salt, pepper, bouillon cube, sour cream, egg, onion. Pour into buttered 1 quart casserole. Sprinkle top with grated cheese and cracker crumbs. Bake 30 minutes.

COLACHE (VARIATION)

Mrs. Yvonne Gault

2 T. cooking oil
2 medium zucchini 3 C. cut in 1/8'' slices
1 green pepper chopped ¾ C.
½ C. onion sliced thin
1 large clove garlic chopped
2½ C. corn kernels or 4 or 5 medium ears
2 medium tomatoes, chopped 2 C.
1 tsp. salt
½ tsp. sugar
Black pepper, fresh ground to taste

Heat oil in large skillet, add zucchini, green pepper, onions and garlic. Stir over medium heat until vegetables are coated with oil, about two minutes. Stir in corn, tomatoes, salt, sugar and black pepper. Cover and simmer until tender about 12 minutes, stirring occasionally. Serves 4 to 6.
For a change, add steak cut in strips or stir in hamburger after browning.

BROCCOLI SOUFFLÉ

Ann McPhaul

2 pkgs. frozen chopped broccoli
1 can cream of mushroom soup
2 T. grated onion
1 C. mayonnaise
4 eggs, beaten

Medium casserole 350° 45 minutes

Cook broccoli until tender; drain well. Add all other ingredients and mix with beater. Pour into greased casserole. Bake until firm. Can be cut into squares to serve.

Especially pretty for a luncheon.

GOURMET POTATOES

Tina Hartig

6 med. potatoes
2 C. shredded Cheddar cheese
¼ C. butter
1 ½ C. sour cream, at room temp.
⅓ C. chopped green onion
1 tsp. salt
¼ tsp. pepper
2 tsp. butter

2-quart casserole 350° 25 minutes

Cook potatoes in skins; cool. Peel and shred coarsely. In saucepan over low heat, combine cheese and butter, stirring occasionally, until almost melted. Remove from heat and blend in sour cream, onions, salt and pepper. Fold in potatoes and turn into greased casserole. Dot with 2 teaspoons butter. Bake 25 minutes or until heated through. Serves 8.

SWISS BEANS

Lottie Jackson

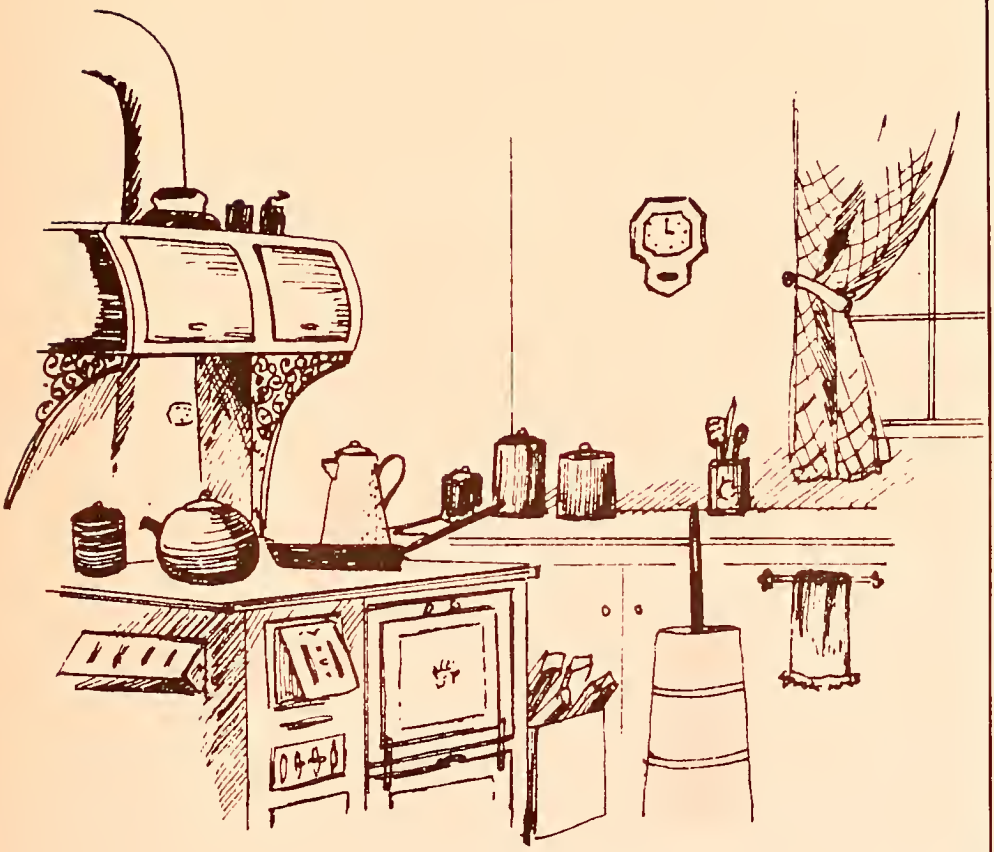
2 T. butter
2 T. flour
1 tsp. salt
¼ tsp. black pepper
1 tsp. sugar
1 T. grated onion
1 C. sour cream
4 C. drained cooked green beans
½ lb. Swiss cheese, grated
2 C. cornflakes, crushed
2 T. butter, melted

1 ½-quart casserole 400° 30 minutes

Melt butter; stir in flour, salt, pepper, sugar and onions. Add sour cream and cook for several minutes until thick. Fold in green beans. Layer the beans and Swiss cheese in casserole, ending with cheese on top. Pour melted butter on top and sprinkle with crushed cornflakes. Serves 4-6.

Can be made ahead, except for the cornflake topping.

Miscellaneous



HOW TO PRESERVE CHILDREN

Mabelle and Gordon Woodby

1 large grassy field
½ dozen children
2 or 3 small dogs
A pinch of brook and some small pebbles

Mix the children and dogs well together. Put thin in the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky, and bake in a hot sun. When thoroughly browned, remove and set to cool in a well-filled bath tub.

1-2-3 FUDGE SAUCE

Helen D. Greene

1 lg. can evaporated milk
3 squares chocolate
2 C. sugar
1 tsp. vanilla

Combine first 3 ingredients in saucepan. Bring to boil over medium heat. Cook 5 minutes stirring vigorously. Remove from heat; add vanilla-beat with beater for 1 minute. Serve hot or cold on ice cream or cake. Add additional undiluted cream for thinner sauce.
Delicious on ice cream.

BAKED APPLES

Ilda H. Barnhardt

1 doz. good cooking apples
Candy cinnamon hearts
Oleo

Preheat oven 300°.

Peel apples and cut to the sizes you want. Place core side up. Cover generously with oleo, very little water. Sprinkle the sugar according to the acidity of apples. Sprinkle with candy cinnamon hearts. They add to the flavor, also makes them attractive on a plate. You can serve at least six or eight pieces. You may use any size pan or casserole.
I use Grimes Golden (or any good tart apple).

BAKED PEACHES

Carolyn Jackson

1-1 lb. 14 oz. can cling-peach halves
16 macaroons
½ C. dry sherry

Preheat oven 350°.

Drain peach halves, reserving ½ C. syrup. Arrange, rounded side down, in a single layer in shallow baking dish. Crumble macaroons into medium bowl; toss with 2 tablespoons syrup from peaches. Fill peach halves with macaroon mixture. Combine remaining syrup with sherry; pour over peaches. Bake 20 minutes. Serve warm. Serves 6.

CHEESE BALL

Julia C. Jackson

4-3 oz. pkgs. cream cheese
1-4 oz. pkg. blue cheese
1-6 oz. jar Old English sharp Cheddar cheese spread
1 tsp. onion juice
2 T. dehydrated parsley flakes
1 tsp. Worcestershire sauce

Put all ingredients into large bowl. Let stand at room temperature to soften. Mix with fork and then with hands until thoroughly mixed. Cover bowl with Saran Wrap until cheese mixture stiffens enough to handle and work into a ball. Wrap airtight in Saran Wrap. Refrigerate. Before serving, unwrap and let stand about 20 minutes, then roll in finely chopped nuts (pecans or walnuts). Serve with assorted crackers with butter spreader. Serves 20 people.
Tastes better if it stands in refrigerator about three days.

COTTAGE CHEESE BALLS

Bonnie Garren

1 C. cottage cheese
1 C. oatmeal (uncooked)
1 C. bread or cracker crumbs
1 onion chopped fine
2 eggs
2 T. oil
Salt to taste
1 C. chopped pecans (optional)

Preheat oven 300°.

Mix all ingredients will. If large curd cheese - mash. Roll into balls and brown in 1'' oil. Place in casserole dish and cover with gravy made of 1 can mushroom soup and 1 cup milk. Bake at 300°. Serves 4.

SHRIMP CHEESE BALL

Sandra Holbrook

1-4 oz. can tiny shrimp
1-8 oz. pkg. cream cheese
1 T. chopped onion
1 tsp. mustard
Dash salt and cayenne pepper

Mix all ingredients and roll in chopped pecans.

SNAPPY CHEESE BALL

Ann Lipe

1-8 oz. pkg. cream cheese
1-2 oz. pkg. blue cheese
½ lb. sharp Cheddar cheese
½ C. mayonnaise
½ tsp. onion (grated)
¼ tsp. paprika
Few drops Worcestershire
1 C. chopped nuts (walnuts or pecans)

Mix ingredients well, chill. Make in ball and roll in chopped nuts.
I put part of nuts in ball and then roll in remaining.

PARTY MEAT BALLS

Mrs. Len Williams

2 lbs. ground beef
1 egg, beaten
1 large onion, minced
1 tsp. salt
1 bottle chili sauce
1 tsp. lemon juice
½ pt. grape jelly

Combine meat, egg, onion and salt, and roll into thumb-size balls. In 10 quart Dutch oven, heat chili sauce, lemon juice and jelly. Drop meat balls into sauce and simmer for 10 minutes. Keep in a warmer pan to serve. Serve with toothpicks. Serves a party of 25.

CHEESE CUSTARD

Carolyn Jackson

12 saltine crackers
1 C. grated cheese
1 stick butter
2 C. milk
3 eggs
Salt and pepper to taste

Preheat oven 400°.

In well greased baking dish, crumble crackers. Cover with cheese. Mix eggs, butter and milk. Pour over crackers and cheese. Let stand for 30 minutes. Bake at 400° until set. Serve at once.

CRACKERS

Carolyn Jackson

3 C. rolled oats
½ C. whole-wheat flour
½ C. white flour
1 C. wheat germ
1 C. water
¾ C. corn oil
3 T. sugar (brown)
1 T. salt

Preheat oven 350°.

Roll out thin and cut in squares. The last ones I made used 1 cup oil and ¾ cup water. Bake 350° for 15-20 minutes or until light brown. Add sesame seeds on top, or coconut.

CHOPPED BEEF AND CREAM CHEESE SPREAD

Betty Gaines

8 oz. cream cheese
1 T. bell pepper
1 T. onion flakes
½ jar chipped beef in small pieces
1 T. mayonnaise

Preheat oven 350°.

Mix and put in a small casserole. Bake until it bubbles at 350°.

COUNTRY SKILLET GRAVY

Donna R. Johnson

4 T. of meat drippings
3 T. of flour
2 C. of liquid
Salt and pepper to taste

Shake or spoon flour into measured drippings. Blend over low heat until smooth. (Brown if desired.) Gradually add liquid. Cook, stirring constantly, until thickened. Season with salt and pepper.
Milk Gravy - chicken or pork. Water gravy - beef.

DAGO GRAVY

Yvonne M. Gault

2 or 3 cans tomato paste
½ stalk celery
1 or 2 cloves garlic
½ tsp. oregano
½ tsp. sugar
2 or 3 C. water
1 large chopped onion
½ bell pepper
2 T. parsley
1 tsp. vinegar
Salt to taste

Sauté vegetables in large skillet until tender or light brown. Add tomato paste and stir well. Add water, vineger, oregano, sugar and salt, and stir until well mixed. Simmer about 2½ to 3 hours, with lid on. Use on spaghetti or noodles or rice or as sauce to cook meat in.

ONION RINGS

Joy Hall

12 oz. beer
1½ C. flour
1 huge onion

Mix beer and flour. Let stand at room temperature for at least two hours. Dip onion slices in batter and deep fry until golden brown. This batter may also be used on chicken and fish.

COLD ZUCCHINI SOUP

Hazel Langstadt

5 or 6 zucchini
1 large onion
1 T. curry powder
3 C. chicken broth or 2 cans broth
1½ C. cream or half and half
Salt to taste
Pepper to taste
Chives or parsley

Cut one cup zucchini into thin slices (julienne) cook in water to cover three or four minutes, drain, set aside. Cut remaining zucchini into 1'' lengths, place in large pan with onion slices and curry powder. Add chicken broth, cover and simmer for 45 minutes. Spoon into blender and purée, should be 4 or 5 cups, add cream, salt and pepper and reserved zucchini slices, chill, garnish. Serves 6.

GAZPACHO (COLD SOUP)

Alene Shroat

46 oz. can V-8 juice
2 tomatoes
1 large cucumber
1 medium onion
¼ C. green pepper
2 stalks celery
¼ C. salad or olive oil
¼ tsp. liquid hot pepper seasoniong
1½ tsp. salt
1/8 tsp. pepper
1 clove garlic or garlic salt to taste
⅓ C. white vinegar

Blen in blender one cup V-8 juice, one chopped tomato, one half cucumber, one half onion, one half green pepper, one stalk celery, blend to purée 30 seconds. Add rest of ingredients and other half of chopped vegetables. Pour in large container, cover and refrigerate several hours. Serve with croutons or crackers. Serves 10-15. Very tasty on hot days.

SENATE SOUP

Ilda H. Barnhardt

Large ham bone with lean meat
1 C. chopped celery
Beans
1 C. chopped onion
Any kinds of spices you like
Tomato soup (optional)

Cook ham bone until real tender. If you use already canned beans, let your meat get done, add chopped celery, onion and spices.
I use a bay leaf, a little resemary and nutmeg. Sometimes I add tomato soup. We like the flavoring it gives.

HAM AND CHEESE SUBS

Joy Hall

1½ lbs. thinly sliced ham
1 lb. Swiss cheese
2 sticks real butter
6-12'' submarine rolls
2 T. poppy seeds
1 T. Worcestershire sauce
5 T. minced onion

Preheat oven 350°.

Mix softened real butter, poppy seed, Worcestershire sauce and minced onion. Spread a lot of mixture on both sides of subs. Pile with ham and cheese. Wrap in foil and bake at 350° for 15 minutes.

ROQUEFORT DRESSING

Helen Boone

2 C. mayonnaise
1½ C. creamed buttermilk
½ lb. Roquefort cheese (or blue cheese) crumbled
2 T. Worcestershire sauce
1 tsp. garlic powder

Combine mayonnaise and milk - blend well. Add cheese, Worcestershire sauce and garlic powder. Mix well. Makes 1 quart.

VEGETABLE DIP

Joy Hall

2 C. real mayonnaise
1 C. sour cream
Horseradish to taste

Mix all together and serve with raw vegetables.

WESTERN OMELET

Fred Hutchinson

2 T. crushed cereal
2 T. catsup
3 T. milk
2 eggs - well beaten
2 T. cottage cheese or
2 T. Cheddar cheese
Pinch of Italian dressing
Salt and pepper to taste
SAUTÉ IN 1 T. SHORTENING:
1 medium onion chopped fine
1 medium green pepper chopped fine
1 piece celery chopped fine

Mix onion, green pepper and celery with other ingredients adding eggs last. Cook as omelet, lifting edges and let continue to run underneath. Turn once, cooking as a pancake until done. Serve hot.
Chopped ham or bacon bits may be added if desired.

CARP DOUGH ALAMODE

Dale Williams

1 jug oatmeal
1 bottle of desired flavoring
1 jar apple juice
1 C. cooked rice
1 box Sugar Pops

Pour a good amount of oatmeal in a 8'' diameter, 8'' deep pan; add apple juice slowly while mixing BY HAND until ingredients will hold shape. Add flavoring and rice in small amounts at this time until it looks and smells as you desire it. Bait up and gook luck! Serves one night's fishing.
Don't add too much apples juice and bring a rag. Put Sugar Pops one on each hook before the dough.

APPLE-CRANBERRY CASSEROLE

Barbara W. Eddins

3 C. diced tart apples
2 C. fresh or 1 pkg. frozen raw cranberries
¾ C. sugar
1 stick margarine
1 C. uncooked oatmeal
½ C. brown sugar
⅓ C. self-rising flour
½ C. pecans, chopped

Preheat oven 350°.

Sprinkle sugar over diced apples. Layer apples and cranberries in bottom of 9x13'' baking dish. Melt margarine in saucepan and add oatmeal, brown sugar, flour and pecans. Spread this mixture over apple-cranberry layers. Bake at 350°, 45 minutes-1 hour. Topping browns quickly when done. For use as a meat garnish or side dish, reduce sugar to ½ cup. Serves 6 to 8.

SALLIE'S CHEESE SPREAD

Mrs. Sallie King-Kings Mtn., N.C.

8 oz. sharp Cheddar cheese
8 oz. cream cheese
3 T. mayonnaise
1 tsp. salt
1 small onion, grated
1 medium carrot, grated
1 tsp. prepared mustard

With cheeses at room temperature, mix all of above ingredients well. Serve with crackers or as a mold. May use a spring onion with small amount of green top (chopped) in place of regular onion. Variation: omit mustard and salt and substitute 1 teaspoon seasoned salt and 2 tablespoons soy sauce.
This recipe must be tasted to be appreciated. Great for parties.

RADIANT HAPPINESS

It is easy enough to be pleasant
When life flows by like a song,
But the one worthwhile
    is the one who can smile
When everything goes dead wrong.

For the test of the heart is trouble,
And it always comes with the years;
And the smile that is worth
    the praises of earth
Is the smile that shines through tears.

ELLA WHEELER WILCOX

CHILI DOG SOUP

Shirley Liston

1 lb. ground beef
1 lb. beef hot dogs, cut in 1'' slices
1-28 oz. can tomatoes, cut up (undrained)
2-15 oz. cans tomato sauce
2-16 oz. cans dark red kidney beans (undrained)
1 T. chili powder
1 tsp. salt
1 tsp. dry mustard
1 lg. bay leaf
TOPPINGS:
Shredded Cheddar or American cheese
Onion
Corn chips (opt.)

Brown ground beef and drain excess fat. Do this in a frypan, then change to large pot and add all remaining ingredients, except toppings. Simmer, covered, for 30-40 minutes, stirring occasionally. Remove bay leaf. Serve in bowls and top with cheese, onion and corn chips, if desired.

QUICK SAUCE FOR VEGETABLES

Jo Dunton

¾ C. mayonnaise
½ C. prepared mustard
½ C. grated cheese

Mix mayonnaise and mustard. Pour over cooked vegetables. Sprinkle with cheese and place under broiler until bubbly.

REUBEN SANDWICH

Lucille Allen

Rye bread, toasted in butter or margarine
Sauerkraut
Swiss cheese
Corned beef, sliced thin

Heavy frying pan

Toast bread in butter or margarine. Layer on sauerkraut and cheese. Toast both sides until cheese is melted. Serve hot.

TERIYAKI SAUCE FOR CHICKEN, BEEF AND PORK

Jo Dunton

1 C. soy sauce (Kikkoman)
½ C. water
½ C. sake of cooking sherry
1 clove garlic (crushed)
1 piece ginger root, thinly sliced
2 T. granulated sugar
1 T. black pepper

Mix ingredients and pour over meat. Marinate at least 4 hours, preferably overnight. Turn several times. Meat may be charbroiled, oven-broiled, or baked. Baste with remaining sauce. Serve with hot rice.

THE BIRDCAGE'S CURRIED FRUIT

Libby Mock

2 lg. cans drained, sliced pineapple
2 lg. cans drained pear halves
2 lg. cans drained peach halves

2 C. dark brown sugar
1 C. butter or margarine
3 T. curry powder

Oblong casserole 350° 30-45 minutes

Melt butter; add sugar and curry powder, and mix well. Pour over drained fruits and heat in oven. Serve warm. Excellent to serve at a luncheon with chicken or turkey salad!

This recipe is from The Birdcage Tearoom in Winter Haven, Florida (my hometown).

HOUSEHOLD HINTS

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1. If you run out of baking powder when you need some, use two level teaspoons cream of tartar to one teaspoon soda. This is the equivalent of four teaspoons of tartrate baking powder, the kind you usually have in the kitchen.

2. If beef dripping or mutton dripping is beaten to a cream and a few drops of lemon juice and a little carbonate of soda added, it will serve as shortening in making dark cakes.

3. A teaspoonful of glycerine added to a pound of flour in cake-making will aid greatly in keeping a cake fresh. Also the grated rind of an orange or lemon added to a cake mixture not only gives the cake a nice flavor, but also prevents it from becoming stale.

4. A handful of dry laundry detergent scattered in garbage cans after cleaning will help repel flies and other insects.

5. To prevent cakes from burning sprinkle salt in the oven under the baking pans.

6. As you take a cake from the oven, place it for a very few moments on a cloth wrung out of cold water. Then it may be turned out easily without sticking to the pan.

7. To measure a level spoonful, dip the spoon into the dry material, take up a heaping spoonful, and level it off with a knife, even with the edge of the spoon.

8. When making a large turkey, put cheesecloth around the cavity of the bird and then stuff it. You won't have trouble getting out all the filling, which should not be left inside the turkey overnight. It gives the filling the full flavor of being made inside the turkey, yet nothing is left clinging to the bones.

9. When a recipe calls for a quantity of melted butter take care to measure the butter after melting, not before.

10. Salt, flour, seasoning, spices, butter and all solids are measured level.

11. Always sift flour and powdered sugar before measuring. When recipe calls for flour, baking powder, soda, salt, sift all these dry ingredients together before adding to the rest of the batter.

12. Measure a cupful of whipped cream after it is whipped.

13. Rich fruit cakes are often spoiled in appearance by the fruit settling at the bottom. It is quite easy to prevent this by shaking the fruit in some flour and adding it to the cake mixture at the last minute.

14. When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

15. To cream butter and sugar, warm a bowl, put the butter in, then sieve the sugar on the top. Beat until the mixture is like whipped cream.

16. To soften butter, fill a small bowl, one just sufficiently large to cover the butter, with boiling water; let stand a minute or two or until thoroughly heated, then empty the water and immediately turn the hot bowl upside down over the butter. In a few minutes, the butter will be softened so it is just right.

17. Baking powder cans make good moulds for brown bread. Set the cans on a rack in a pan, with water enough to come up two-thirds the depth of the moulds, then cover the pan. Water should be boiling gently before the cans are put in.

18. When separating the yolk from the white of an egg, break it into a funnel over a glass. The white will pass through and the yolk will remain in the funnel.

19. When separating the yolk from the white of an egg, if you drop a portion of egg yolk into the whites, moisten a cloth with cold water, touch to the yolk and it will adhere to the cloth.

20. Never beat egg-whites in an aluminum pan, it is sure to darken them.

21. The whites of eggs will whip more readily if a pinch of salt is added to them. If the eggs are place in cold water for a time before being broken, they will whip easily.

22. When baking a milk pudding, place the dish in a pan of water in the oven. This prevents the pudding from burning or boiling over.

23. Bury the yeast cake in salt, and it will keep for sometime.

24. When cream will not whip, add the white of an egg to your cream-chill it and it will whip.

25. When soft custard separates on removal from the stove, beat it hard for five minutes with an egg-beater.

26. To avoid lumps in batter, add a pinch of salt to the flour before it is wet.

27. If egg yolks become stringy after being added to hot puddings, especially tapioca, use a beater; the lumps will adhere to the beater, and leave the pudding smooth.

28. Whether cooking eggs on top of the range or in the oven, always use low or moderate and even heat. If cooked at too high a temperature, eggs become tough. If adding hot liquids to beaten eggs, add just a little at a time.

29. To clean currants, wash them well in two or three waters, drain, dry in a cloth and finish in a slightly warm oven. A little flour dredged over them will absorb any remaining moisture.

30. To blanch almonds, put them into a saucepan. cover with cold water, bring to a boil, and having strained them, run cold water over them, dry them in a cloth, and the skins will slip off easily.

31. To remove the kernels whole from pecan nuts, pour boiling water over the nuts and let them stand until cold. Then hammer on the small end of the nut.

32. To peel an orange easily and to get the skin off in one piece, heat the orange slightly for three or four minutes before peeling.

33. Heat lemons well before using and there will be twice the quantity of juice.

34. Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

35. The yolks of eggs, left over when baking requires the white only, if dropped into a pan of boiling and salted water will cook and be ready for your noon salad.

36. When cooking pancakes dip the spoon in milk or water and the batter will drop off the spoon easily.

37. Tape a large flat magnet to sewing machine case or table-no stopping to stick pins in cushion. (Be sure magnet isn't close to motor.)

38. Select a jar lid the proper size for hamburgers. Remove liner and wash lid well. Fill with meat and smooth top with knife or spatula; turn over and tap.

39. Before scraping new potatoes, soak them for half an hour in cold water which has been salted. Not only do the skins peel off easily, but the hands are not stained.

40. When slicing potatoes, hold the paring knife over a gas flame or in boiling water and the potatoes will slice easily.

41. A well-beaten white of egg added to mashed potatoes will add to the looks and taste of the dish.

42. To bake potatoes quickly, boil them in salted water for ten minutes, then put them into oven. The boiling water will heat them through more rapidly than if they were placed cold into the oven.

43. To improve the flavor of old potatoes, add a little sugar to the water in which they are boiled.

44. If an egg has a very thin shell, or is chipped, and likely to crack when being boiled, add a few drops of vinegar to the water.

45. To keep lint from clinging to blue jeans and corduroys, add a half cup of vinegar to each wash load.

46. To prevent the smell of cooking greens, add a lump or so of loaf sugar to the water, or put a piece of dry toast in a clean muslin bag and boil it with the greens. Another method is to add a teaspoonful of vinegar to the water when it is boiling.

47. To help rid the house of the odor of cooking vegetables, put a little vinegar in an open saucepan on the stove.

48. Lemon juice or vinegar in the water cauliflower is cooked in makes it keep its snowywhite color.

49. To preserve the color of green vegetables put them on to cook in boiling water with a pinch of soda, or keep the cover off the pan while boiling them.

50. Peel onions under water and they will not irritate the eyes.

51. When celery loses its crispness, place it in a pan of cold water. Slice a raw potato and put it in the pan. Let stand for a few hours. Remove the celery from the water and you will find that it has regained its original crispness.

52. Vegetables that are to be cooked by steaming will preserve their color in the process if, after being washed in the usual way, they are given a final rinse in boiling water containing a little soda.

53. To prevent the odor of boiling ham or cabbage permeating the house add a little vinegar to the water in which they are boiled.

54. Try waxing the inside of your ash trays, and the ashes won't stick. Then you can simply wipe them clean with a tissue-and no washing!

55. If a vegetable or cereal burns, plunge the pan containing the burned mass into cold water and allow it to remain for a few minutes before pouring the contents into another pan. This will do away almost entirely with the burned taste which is so disagreeable.

56. To prevent fumes from juice that bubbles from pies while they are baking sprinkle a little salt on the fruit juice.

57. To keep juice from running out of fruit pies, insert a small cornucopia of white paper into the center of the pie so that it is about twice the height of the pie.

58. To prevent a vegetable salad from becoming sodden when it has to stand for a few hours, place a saucer upside down on the bottom of the bowl before filling it with salad. The moisture will run underneath and the salad will remain fresh and crisp.

59. If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

60. When making mayonnaise add the white of the egg to the mixture after the vinegar is added. This will prevent curdling.

61. To draw out the salt from salted fish, add a glass of vinegar to the water in which the salt fish is soaking.

62. When frying fish, use clarified dripping or salad oil. Shortening smells, and butter fries a bad color.

63. When frying, place a saucepan lid over the frying pan. It will keep in the steam, and the contents of the pan will cook more quickly.

64. To keep a boiled fowl a good color, run the fowl over with a piece of cut lemon and wrap in grease-proof paper for boiling.

65. A teaspoonful of vinegar added to the water in which eggs are poached keeps the whites from spreading and makes the whites cook over the yolk.

66. Salt beef is improved in flavor if a few small onions and dessert spoonful of brown sugar are added while cooking.

67. To make meat tender, put it in a strong vinegar water for a few minutes.

68. A fork should never be stuck into a steak or chop that is being fried or grilled, because it lets the juice out.

69. Milk can be prevented from boiling over by the use of an outer saucepan containing water. Place a smaller saucepan containing the milk in the larger saucepan of water, and boil both together. There is then no danger of the milk boiling over.

70. To prevent milk or cream from curdling when used in combination with tomato, add a bit of bicarbonate of soda to each before they are mixed.

71. To keep milk or cream from souring in hot weather, stir in a small quantity of bicarbonate of soda.

72. When making jam, rub the bottom of the pan with butter. This prevents burning and keeps the jam clear.

73. Jelly is improved if in place of water, it is made with juice left over from either dried or fresh fruit.

74. Add one-quarter teaspoon soda to cranberries while cooking them and they will not require much sugar.

75. When making soup, remember the maxim: Soup boiled is soup spoiled. The soup should be cooked gently and evenly.

76. Next time your gravy is colorless rather than a nice brown, add two teaspoons of instant coffee to it. The flavor isn't harmed and you have a nice brown gravy.

77. Root vegetables, such as carrots, turnips, etc., should be freed from all dirt and grit; those of the green variety should be allowed to soak for a few minutes in cold water in which a generous pinch of salt has been added. Keep all vegetables in cold water until they are required.

78. If soup has been over-salted, add a teaspoonful of sugar, or a few small pieces of raw turnip, and simmer a little longer. This will neutralize the salt flavor.

79. Grate a raw potato and add it to your soup when you put too much salt in it. The potato absorbs the salt.

80. All seasonings should be added very gradually to soup, or the flavor may be too strong.

81. A little finely grated cheese added to thin soup improves the taste immensely.

82. When grease collects on top of broth float a piece of tissue paper lightly on top of the soup, and it will absorb the grease; or skim the soup with a piece of ice. The grease will harden and can be scraped off the ice.

83. To avoid lumps try this method for mixing your thickening. In place of the old, long-drawn-out way of adding a little liquid slowly to a bowl of flour, and working free from lumps, do it in half the time. Get a small can with a good-fitting lid, an empty cocoa or one-pound baking powder can; put in about half a cupful of cold water or milk (be sure to put the liquid in first), then add your flour or cornstarch. Place the lid on the can firmly, and shake the can up and down briskly several times. You'll be surprised how smooth and free from lumps your thickening is. Add to the other ingredients in the usual way.

84. To remove a grease mark from wallpaper, mix French chalk with enough dry cleaning fluid to make a very stiff paste. Apply the paste to the grease spot and let it remain overnight. In the morning brush it off carefully and very lightly. If any grease remains, repeat the process.

85. Another method is to cover the grease mark with a piece of blotting paper, then press very gently with a warm iron, moving the blotting paper as it absorbs the grease.

86. To patch wallpaper, first dampen the ragged portion with a cloth wrung out of warm water and allow the paper to soak for sometime, then carefully remove any ragged portion with a blunt knife, leaving an uneven, but not ragged edge. Match up the paper from a piece of new, then tear around the edge so that it is jagged. Paste the back of the patch and carefully stick it in place.

87. To remove wallpaper, mix together one heaping tablespoon saltpetre and one gallon of hot water; and apply freely to wallpaper, keeping the water hot. The paper will come off easily.

88. Varnished wallpaper which has been splashed with grease can be washed with a pailful of warm soapy water to which a tablespoonful of ammonia has been added.

89. Place all brewed tea leaves in a jar kept specially for the purpose. These will come in handy for cleaning varnished wallpaper. Boil in a large saucepan, strain, and apply to the paper with a pad of soft rags. Allow to dry, then polish with an old silk handkerchief.

90. To clean wallpaper, dust it thoroughly, then rub down evenly with bread, changing the bread as it becomes soiled.

91. Varnished papers may be sponged lightly with warm soapy water, from below upwards, then rinsed and dried.

92. Dust enamelled paint thoroughly and wash with warm water to which has been added a tablespoonful of powdered borax. Rinse with clear water and dry, then polish with furniture cream.

93. To freshen the color of window blinds, brush with linseed oil.

94. White window shades may be cleaned with magnesia. Spread a sheet on the floor, unroll the shade and with a soft cloth scrub the shade with magnesia and water. After treating one side, turn the shade over and clean it in the same way. This method removes the dirt very satisfactorily and renews the shade at a cost of about ten cents.

95. A quick and presentable repair may be effected on a torn cotton blind in the following manner: Dip a piece of the same material into hot starch, place it neatly on top of the tear, and press with a hot iron.

96. If windows are very dirty, wipe them first with a damp cloth. Then wipe again with a cloth dipped in methylated spirit. No polishing is required.

97. When cleaning windows, add a little vinegar to the water, and you will be surprised at the brilliant polish it produces.

98. Cleaning windows and mirrors: For windows use water and washing soda, ammonia, borax, kerosene, or alcohol. Soap should never be used on windows as it leaves a film. Wring the cloths as dry as possible for the final polish. To clean mirrors, mix a little powdered bluing, whiting or pumice stone with alcohol to form a thin paste. Smear the surface of the mirror with this with a small rag or sponge, and before the alcohol evaporates rub the mixture off. Afterwards polish with a silk or soft cloth.

99. Cloths for cleaning windows without the use of water can be made with a semi-liquid paste of benzine and calcined magnesia. The cloth, which should be of coarse linen or something free from lint, is dipped into this mixture and hung in the air until the spirits have evaporated and it is free from odor. This cloth may be used again and again, and is a great convenience. When soiled, wash and re-dip.

100. A shabby umbrella may be renovated by brushing with a solution of ammonia and warm water.

101. When window cloths are scarce, use tissue paper or wads of newspaper for polishing.

102. If you are storing anything in a tin that you wish to keep air-tight, fix a piece of adhesive tape around the tin so it covers the edge of the lid. Air cannot enter if this precaution is taken.

103. When packing a trunk of woolens for long storage, place in it a bottle of chloroform with a small hole in the cork. The fumes will permeate the garments and destroy the moths.

104. When putting away delicate white summer things or linens into the hope chest, wrap in blue tissue or a well-blued cloth. This will prevent them from turning yellow. In the case of new things being put away for sometime, do not wash them if it is not absolutely necessary, as they will keep much better with the dressing in them, even if mussed from handling when in the making.

105. When putting up curtains on small curtain rods, slip a thimble over the end of the rod. The curtain slips on in a second and no threads are pulled.

106. An ordinary paper plate, glued to the bottom of the paint can, is much more convenient than spreading newspapers which must be moved everytime the can is shifted from one place to another.

107. Short tacks are difficult to fix in corners, but if they are forced through a small strip of paper and the paper is held instead of the tack, there will be no bruised fingernails.

108. New shoes that will not polish easily may be rubbed with the cut half of lemon. When dried polish in the usual way, finishing with a soft cloth or pad of velvet.

109. Damp shoes will polish well if a little paraffin is added to the shoe polish.

110. To each 8 ounce cupful of whole eggs or yolks, add 1 tablespoon sugar or 1 teaspoon salt. Mix well with fork; freeze in freezer container. (Use sugar in cakes, puddings; salt in omelets, etc.) WHITES freeze unbeaten.

111. When ferns turn yellow, slice a raw potato and put it on top of the soil. This will draw out the worms, which are usually responsible for such a condition.

112. Silver should always be washed and scrupulously cleaned in hot soapy water, then thoroughly rinsed in clear hot water and wiped dry. Great care must be taken not to scratch the surface.

113. To remove tarnish: There are many good creams, powders, etc., on the market, or one may use whiting moistened with ammonia water. Rub on the paste, allow it to dry, and rub off with a soft cloth, tissue paper, or best of all a piece of chamois.

114. A very simple method of removing stubborn tarnish is as follows: Take a bowl large enough to contain the silverware, put into it an old piece of aluminum (do not use an aluminum utensil still in use for cooking as this process would quickly corrode it), the silverware and one quart of water in which is dissolved one teaspoon of salt and one teaspoon of soda. Put over the fire and boil gently until the tarnish is removed. This gives a satiny appearance and makes the silver clean.

115. If silver, after it is cleaned, is rubbed with a piece of lemon and then washed and well dried, it acquires an extra brilliancy, and it will keep clean longer than with ordinary cleansing.

116. When silver becomes dull rub it with a piece of potato dipped in baking soda.

117. If knives are to be stored for a time, clean them, rub them with a little sweet oil, and fold them one by one in flannel, baize or chamois leather.

118. To clean knives quickly, rub them with a cork that has been dipped in water and then in plate or knife powder.

119. A dry cork will remove stains from plate or silver more quickly than anything else, and it never scratches. If the cork is cut to a point it can be worked into crevices which have become tarnished.

120. The darkest egg stain may be removed from silver by taking a pinch of table salt between the thumb and finger and rubbing it on the spot with the end of the finger.

121. When cleaning steel knives add a little bicarbonate of soda to the cleaning powder. This helps to remove stains.

122. Fill discarded air-wick bottle with ammonia and use for an oven cleaner. Raise wick and place in oven overnight and oven will clean easily.

123. To clean chimneys and stovepipes, put a piece of zinc on the live coals in the stove.

124. Save tobacco ashes and use them for cleansing silver or silver plate. Apply with a damp cloth, and finish with a soft dry one.

125. To whiten piano keys, wash them with alcohol.

126. White marks on furniture may be removed with turpentine or kerosene.

127. Wash tinware in hot soapy water, rinse and dry. Polish with a paste of whiting and water.

128. Whether cooking eggs on top of the range or in the oven, always use low or moderate and even heat. If cooked at too high a temperature, eggs become tough. If adding hot liquids to beaten eggs, add just a little at a time.

129. Wash brass in warm soapy water to which a little ammonia has been added. Polish with brass polish and soft dusters. Lacquered brass should only be washed and dried.

130. When recovering your ironing board, place a sheet of aluminum foil under the cover. It will hold the heat.

131. Wash copper in warm, soapy water, rinse and dry. Polish with whiting, rubbing with a circular motion to prevent scratching. Lemon or salt may be used to remove stains.

132. Dust bronze and rub with a cloth dipped in linseed oil and polish with soft dusters.

133. Wash zinc in hot soda-water, scour with paraffin and bathbrick polish.

134. Mix lime and water to the consistency of cream and use as a polish on zinc.

135. Wash aluminum in a weak solution of vinegar and water, and polish with whiting.

136. Clean pewter with a paste of whiting and linseed oil, wash in soapy water, rinse dry and polish with a chamois.

137. Rub steel with a fine emery paper of fine sand, then polish.

138. Wash ivory in warm soapy water and dry, then polish with furniture cream. If stained, use lemon juice and whiting, and if necessary bleach by wetting with soapy water and leaving in the sun for sometime.

139. Wash tortoise shell in warm soapy water, rinse and dry. Polish with a paste of rottenstone and linseed oil, and finally polish with rouge.

140. If you keep the candles for the birthday cake in the refrigerator for a day before using, they will burn slowly and evenly.

141. Dust marble and wash in warm soapy water, and remove any stains with lemon juice and whiting. Wash off immediately, then dry and polish with furniture cream. Black marble should be polished with linseed oil.

142. Moisten a pad of linen with methylated spirits, dip in powdered whiting, and rub over the surface of glass or mirrors. When dry, polish with dusters.

143. To clean hair brushes, rinse them thoroughly in cold water to which a generous amount of ammonia has been added; then shake and place in the open air to dry. The ammonia removes the dirt like magic.

144. Cut corn over angel food cake pan using the center of the pan to support the ear, cutting the corn off the cob and into the pan.

145. If floor brushes have become very dirty, they may be cleaned by rinsing in a tepid, soapy lather to which a generous amount of salt has been added. Afterwards rinse in clear tepid water and place in the open air to dry.

146. If paint brushes have become hard with paint, allow them to soak for an hour or so in turpentine; then squeeze the bristles between the fingers until all the paint has been removed. After this treatment rinse the brushes in a fresh bath of turpentine.

147. Rub the bristles of shoe brushes together in a warm soapy solution to which a little turpentine has been added. Care should be taken to hold the brushes under the surface of the solution, otherwise the bristles will cause the solution to spray in tiny drops over the face and arms. Rinse in a fresh soapy solution, shake thoroughly, and place in the open air to dry.

148. Furniture that has lost its polish may be renovated by rubbing with linseed oil or paraffin, or by washing with equal parts of vinegar and warm water. Wipe with a damp cloth, dry and polish off with a good furniture polish or cream. Give a final rubbing with a piece of chamois leather.

149. Beeswax may be used for filling up cracks in polished furniture. Apply to the affected parts, then rub with an old silk handkerchief.

150. Camphorated oil will darken and help to conceal heat-marks on polished wood. If the wood is dark, iodine may be used the same way.

151. A varnished floor should never be washed with hot water. A cloth wrung out in lukewarm water is best, and each piece must be dried as it is washed.

152. To clean linoleum without washing, remove all dust, then take a piece of flannel sprinkled with paraffin and rub over the linoleum. This not only makes it appear like new, but preserves the linoleum.

153. The life of linoleum may be prolonged and preserved by an occasional rub with a rag dipped in olive oil.

154. Linoleum that has lost its original bright appearance can be restored by rubbing lightly and evenly with a piece of beeswax. Polish afterwards with a piece of flannel that has been warmed in the oven.

155. After polishing white shoes, rub over them with a piece of wax paper. This prevents the polish from rubbing off on your clothes and hands. This is especially good for baby's shoes.

156. To prevent a cut in oilcloth from becoming an unsightly hole put a strip of adhesive tape on the wrong side and press the edges down smoothly.

157. For removing wax from congoleum or linoleum rugs prior to varnishing, wash the rug thoroughly with benzine. Take special precaution with reference to fire.

158. To clean a carpet that has been soiled with soot, black lead or black shoe polish, dissolve a little fuller's earth in a mixture of equal parts of cold water and ammonia, and apply to the affected parts with a pad of soft rag. Allow this to dry on the material, then remove all particles with a fairly stiff brush.

159. When brushing a carpet, dip the broom in cold, salted water. This will not only keep down the dust but will also freshen the carpet.

160. Always sweep the rugs and carpets the way of the nap. To brush against it roughens the surface and tends to force the dust into the carpet instead of out of it.

161. To clean carpets use bran, moistened very slightly. Sift evenly over the carpet and sweep in the usual way. The bran scours and cleans the carpet, raising very little dust. Be careful not to have the bran too damp.

162. Rugs which persist in curling up around the edges may be treated with hot starch. Brush the starch on the wrong side of the rug and press the rug with a hot iron.

163. To sweep rugs use wet tea leaves. Spread them evenly over the rug and then sweep in the usual way. This brightens the rug and raises very little dust.

164. Colored wool rugs which have faded may be brightened by rubbing with a flannel dipped in warm water to which a little vinegar and common salt have been added. Dry in the open air.

165. After oiling the sewing machine it is a good idea to sew through a blotter so that the blotter may absorb the surplus oil which otherwise might stain the next fabric to be placed under the machine needle.

166. When grease drops onto a carpet, cover the spot immediately with salt. Scoop it up as it soaks up the ink and repeat until it comes off clean. Put on more and leave overnight.

167. Freeze leftover pancakes separately between pieces of waxed paper. For hurry-up breakfasts, simply pop pancakes into toaster or microwave oven and serve hot with your favorite syrup.

168. To clean wicker and cane furniture, dust and wash with warm water, rinse with water and lemon juice or salt. Dry thoroughly and place out of doors. Leave out the lemon for brown wicker and polish instead with furniture polish.

169. To clean leather furniture: Wash with a good saddle soap, then polish with a reliable leather cream.

170. To clean gilt furniture, rub with a cut lemon, then sponge with water to which has been added a little bicarbonate of soda.

171. To improve the appearance of a leather suitcase or trunk that has become shabby apply a mixture of linseed oil and vinegar. In an old pan boil about half a pint of the oil. Allow this to become nearly cold and then stir in an equal quantity of vinegar. Pour into a bottle and rub a little on the leather with flannel, then polish with a soft cloth. Shake the bottle well before using.

172. To clean linoleum, wash it with warm soapy water, but do not use a scrubbing brush; rinse and dry thoroughly, then polish. Polished floors may be treated in a similar manner.

173. To clean coconut matting, wash and scrub it with warm soapy water; rinse with salt water, dry and put out of doors if possible.

174. To clean tiled floors, wash with hot soda water, scrubbing with a stiff brush. Rinse and dry, then polish like linoleum.

175. The best and quickest way to clean badly stained medicine bottles is to put in a teaspoonful of vinegar, then a few grains of rice and shake well. When rinsed, the bottles will be quite clean.

176. When hearth or floor tiles do not look clean and bright after ordinary washing, try treating them in this way: Dissolve two pieces of lump sugar in the juice of a lemon. Dip a soft cloth into this and rub the tiles all over. Dirt and stains will disappear and the tiles will dry with a shine that will last a long time.

177. Too much salt in gravy or soup may be remedied by adding a quartered white potato and boiling for 10 minutes.

178. When "washing up" put a piece of lemon peel into dish soap. It will soften the water, remove all traces of the smell of fish, onions, and so on, and put a fine gloss on china.

179. A good way to whiten bread or meat boards which have become discolored is to rub them with lemon rinds turned inside out. Then wash with clean warm water. They will be a beautiful white when dry.

180. The labor of clean unpainted woodwork will be greatly reduced if the wood is rubbed over with a little fine sand before washing. This may be done by means of a damp cloth which has been dipped into the sand.

181. If there is a coal oil stove in the home, a small bag of fine sand should be kept handy. Then if an explosion or fire should occur the sand thrown over the flames will quickly extinguish them.

182. The white of an egg will make a rough skin white and soft. Rub a little into the skin at bedtime and wash off in the morning.

183. To remove inflammation from the eyes, boil together for three minutes one teaspoon of boric acid and one pint of water. Apply with a clean, soft cloth.

184. If no paste is available, the white of an egg makes an excellent adhesive.

185. The white of an egg mixed with equal parts of glycerine will alleviate the pain of a burn. Pour the mixture over a strip of linen and bind over the affected part.

186. A small quantity of egg shell, crushed into a fine powder and shaken on to a scrubbing brush, will remove stains from white woodwork.

187. Instead of scrubbing hearth tiles rub them with floor or furniture polish. They will look much cleaner and take on a splendid polish.

188. In damp weather when salt is difficult to use in a shaker, add a teaspoonful of cornstarch to each cupful of salt and mix thoroughly. This will make the salt run freely.

189. To remove corks, insert a knife on either side of the cork, grasp the two knives firmly as though they were one, and pull forward, turning them as you do so. The pressure will remove the cork.

190. When a glass stopper will not come loose from the bottle, put a drop or two of salad oil around the stopper, and provided the contents are not inflammable, place the bottle near the fire; when it becomes warm, knock if gently and it will loosen.

191. To keep beetles away, strew powdered borax on the floor at night.

192. Dishes and ornaments are usually cleaned by washing in hot water and soap. They should not be quickly heated or cooled, for sudden changes of temperature are likely to crack china.

193. Table glass will look clear and sparkling if washed first in fairly hot water in which some soap flakes have been dissolved and to which a few drops of liquid ammonia have been added, and then rinsed in warm water containing a squeeze of ordinary washing blue.

194. A few drops of olive oil added to hard water will make the soap lather better and keep the skin from getting rough.

195. Save pieces of soap, tie them tightly in a piece of soft flannel, and dip in boiling water until soft. Place in cold water until firm. Remove the flannel and a good ball of soap is ready for use.

196. Black leather handbags may be cleaned by rubbing with a clean cloth and afterwards with another cloth dipped in a mixture of one teaspoonful of sweet oil and two teaspoonfuls of milk. When dry the bag should be polished with another rag, using a white shoe cream or furniture polish.

197. When the glue thickens in the bottle, moisten it with vinegar instead of water. Glue spots may also be dissolved in this way.

198. To prevent a hide suitcase or club bag from having a musty smell when not in use, sprinkle the inside with lavender or dried verbena leaves; or you can buy from druggists packets of specially antiseptic and air-purifying pot-pourri (perfumed) which would be just the thing.

199. A very useful makeshift lemon squeezer is fashioned by placing the prongs of one fork over another, and while you hold them in place by the handles, turn the lemon around the prongs, just as you do with the squeezer.

200. Grease the lip of the cream or milk pitcher with butter to prevent the drip.

201. Fruits or vegetables canned by the cold pack method should be covered to one-fourth of an inch from the top, with their own liquor. Add one-half to one teaspoon of salt to each pint jar.

202. Before adding raisins or currants to the batter for cakes or muffins, heat them in a dish over low heat or hot water until they are very warm. This will prevent them from sinking to the bottom of the cake or muffin.

203. Beet root will keep fresh for quite a long time if a little mustard is mixed with the vinegar poured over it.

204. A piece of horseradish placed in a jar of pickles will keep the vinegar from losing its strength. The pickles will not become soft or mouldy.

205. A quart berry basket will hold a dozen of eggs and takes up a very small amount of space in any refrigerator.

206. When putty is required and is not at hand a good substitute can be made by mixing linseed oil and whiting to a stiff paste. This will set quite hard, but the oil prevents the whiting drying and cracking. For stopping a leak in a gas or a water pipe it is particulary effective.

207. When dripping water causes yellow stains in your procelain sinks, moisten pulverized chalk with ammonia, and apply with a stiff brush.

208. Instead of using a mat to kneel on when scrubbing or waxing the floors, use two rubber sponges. Fasten them about the knees with elastic.

209. To save the inside of earthenware teapots, pie dishes and pudding bowl from becoming lined with tiny cracks, put them when new into a pan of cold water. Then bring the water slowly to a boil and let it boil for a minute or two.

210. White enamelware may be cleaned of stains by making a strong solution of baking soda and rain water. Put the utensils in it and boil them hard; they will be as white as snow.

211. To polish nickel, rub a damp cloth over soap until a thick lather is formed, then dip in salt and apply to the nickel. After it is dry polish with a soft cloth.

212. To avoid steaming up the entire bathroom, run cool water in tub first, then add the hot.

213. Badly discolored aluminum pans may be brightened by boiling apple parings in them for a short time.

214. Aluminum kettles will last longer if they are emptied each night and turned upside down to drain and dry. Tiny pinholes are sometimes caused by leaving water in kettles all night.

215. Stick diaper pins in a small candle. It keeps pins well waxed so they slip through diapers easily. Also use candles as pincushions when sewing.

216. Use a mixture of table salt and lemon juice for birghtening copper vessels that have become blackened through contact with fire. Rinse with tepid water.

217. Dishes that have become brown from baking may have that stain removed by soaking in strong borax and water.

218. Wooden utensils must be carefully cared for. If they are not, they are apt to become unsanitary. Soap is apt to stain wood, so that fine sand is the best scouring material to use. Scrub wood utensils with a circular motion in order not to roughen the fibres; rinse well, and dry with the grain.

219. The marks left by hot plates and dishes on a dining table, or other polished wood surface, may be removed by applying spirits of camphor with a soft cloth. Rub lightly, and when the stain disappears polish with a soft duster.

220. If spoons or chopping bowls splinter or become rough, smooth them down with sandpaper, rubbing with the grain.

221. Bathing caps of rubber that have been stored should be soaked in warm soapy water to which a little ammonia has been added, before they are used again. Rub them between the hands until they are quite pliable before attempting to stretch them over the head. If stretched while they are dry and hard they are liable to split.

222. In order to make your garage doors stay open, cut two wooden sticks about one inch square and three feet long and attach with screw eyes to the door at the proper height. When the doors are opened these stakes drag, but when they attempt to close they catch in the ground. A nail at the proper distance is driven into the door so that the stick may be fastened out of the way when not needed.

223. Before rubber hot water bottles are put away they should be treated with a solution of weak soda water. Fill the bottle with the solution and shake it well. Then empty and dip the whole bottle into the soda water. Finally dry it thoroughly before wrapping and storing. After this treatment the hot water bottles may be left for several months without fear of hardening.

224. Wet ink stains may be removed by washing in milk or better still, buttermilk. Wash, changing the milk frequently.

225. To remove iron mould or dry ink from white materials, steep the stained material in a hot solution of salts of lemon--one tablespoon of salts to one quart of boiling water; or simply place the stained part over a basin, cover the stain with salts, and pour the boiling water through. Repeat if necessary.

226. Ink stains may be removed by covering the spot with lard. Let this stand for about twelve hours and wash the article in the regular way.

227. Soak ink stains in sour milk. If a dark stain remains, rinse in a weak solution of chloride of lime.

228. Ink stains on the fingers can be removed by brushing with a soft nail brush dipped first in pure vinegar and then in salt.

229. To remove tea, coffee, or cocoa stains, use glycerine. A fresh stain can be removed by gentle rubbing; if the stain is old, soak in the glycerine for sometime.

230. Wine stains may be removed by holding the stained portion of the cloth in boiling milk.

231. To cleanse hands from vegetable stains, rub with a slice of a raw potato.

232. While a fruit stain is still moist, cover it with powdered starch. When dry, rinse the article in cold water and wash in the ordinary way.

233. Fruit stains may be removed with a strong solution of borax, or the stain moistened with water, rubbed with borax, and boiling water poured through.

234. For grass stains use cold water and no soap. Alcohol or ether may be used if the material is unwashable.

235. Blood stains, if fresh, may be removed by washing in cold water. If hard and dry steep for a few hours in cold water, to which add a pinch of baking soda. Washing and bleaching will finish the process. Never put blood stains in hot water.

236. Never put hot water on milk and cream stains. Wash them out in cold water, followed by soap and water. Rinse in clear water.

237. Egg stains on washable fabrics may be removed by soaking the garment in cold water for a short time before washing with soap and water in the usual way.

238. To remove paint from colored material, dip the stains in turpentine, rub, then dip in a little ammonia, rub, and wash in warm water.

239. To remove wet paint from white material wash the stain with soap and water and boil with a small amount of paraffin in the water. Dry paint on white material can easily be removed by steeping the stain in turpentine. Rub well and wash in the ordinary way.

240. To cut pie into five equal pieces, slice a Y in the pie and then slice the two larger pieces in half.

241. To dust hard-to-reach corners or beneath low cupboards, chests and dressers, use child's toy dust mop.

242. Mildew stains may be removed by rubbing with a paste made by mixing two teaspoonfuls of water, one of powdered chalk, and two of soap powder. The spots should afterwards be well rinsed and dried out of doors in the sunlight. This has a bleaching effect on them.

243. Soak mildew stains for several hours in a weak solution of chloride of lime; afterwards rinse in cold water.

244. Grease spots generally may be removed with hot water and soap. If the stains have become fixed by long standing, they may be removed by chloroform, ether or naphtha. If any of these chemicals are used, keep them at a safe distance from fire or artificial light.

245. To remove grease from silk, lay the silk on a table on top of a clean white cloth. Cover the spot thickly with powdered French chalk. On this lay a sheet of blotting paper and over that a moderately hot iron. If grease does not disappear at once, repeat process.

246. Grease spots on suede shoes will disappear if they are rubbed with a clean rag dipped in glycerine.

247. To remove grease spots from wallpaper, mix fuller's earth with liquid ammonia into a thin paste and apply. When dry brush off.

248. Soften axle-grease or tar stains with lard; then soak in turpentine. Take a knife and carefully scrape off all the loose surface dirt. Sponge clean with turpentine, and rub gently until dry.

249. To prevent apples from cracking open when baking, prick them in several places with a silver fork before putting them in the oven.

250. Rub sewing maching oil stains with lard, let stand for several hours, and then wash with cold water and soap.

251. Table salt and cream of tartar, equal parts, will remove rust stains. Wet the spot and spread the mixture on thickly, then place the material in the sun.

252. To remove rain spots from satin, felt and similar materials, use a soft ball of tissue paper. Rub the affected parts with a circular movement.

253. To remove iodine stains from linens rub the stained area with a slice of lemon.

254. If a little common salt is added to the gasoline used for removing spots on thin and delicate materials, the disfiguring ring that is often left can be avoided.

255. The mark often left on a garment that has been cleaned with benzine can be prevented if the material is ironed under a damp cloth immediately after cleaning.

256. To remove chewing gum from fabrics, rub with ice and the gum will roll off and leave no marks.

257. Chewing gum may be removed from different materials by soaking them in turpentine.

258. To remove an iodine stain from cotton or linen, cover with a soft paste of mustard mixed with water and let stand for a few hours. Every trace of iodine will be removed.

259. To clean brown kid gloves, place them on a folded towel, then with a piece of flannel apply a little fresh milk in which a generous amount of good quality yellow soap has been dissolved. When quite clean put the gloves out gently and place in the open air to dry.

260. Don't dispose of circular cardboard backs from frozen pizzas. Cover with foil and use as plates when taking round cakes away from home.

261. To clean black kid gloves, apply a mixture of equal parts of good quality blacking and olive oil, paying particular attention to the parts between the fingers.

262. Rub some dry mustard on your hands after peeling onions, and then wash in the ordinary way. You will find that all odor will be removed.

263. To remove marks on woodwork made by scratching matches, rub them with a cut lemon.

264. When white furs need cleaning, spread them on a clean cloth dampened with alcohol, then rub French chalk into the hair and roll the fur up in a cloth for a couple of days. Then comb until every bit of chalk is combed out. Or, it may be cleansed by rubbing equal parts of salt and flour well into the roots and then shaking out.

265. To keep woolens soft and comfortable, follow these rules: Wash woolens by themselves and one article at a time. Wash before they become so soiled that they have to be rubbed to be made clean. Have the water lukewarm, never hot or cold. Make a thick suds of soap and then put the garment in. Squeeze the soapy water gently through the woolen article. Then put it in fresh soap suds and repeat the process. Never rub soap directly on woolens. Rinse in two or three clear, warm water baths--always squeezing, never wringing. Work quickly and do not allow woolens to stand in water. If drying woolens indoors, do not place the article near heat. If drying outdoors, do not place in the direct rays of the sun. Before the article is dry, draw it into the correct shape and size: Do not iron unless it is absolutely necessary and then only with a warm iron. Shake to loosen the fibers and restore fluffiness.

266. Cotton material should be washed in a warm soapy lather made with shredded soap of some mild brand and boiling water in which a little washing soda has been dissolved. Rinse in several pots of tepid water, wring thoroughly, then spread on the grass (if convenient) to dry.

267. When washing and rinsing colored materials, add a teaspoonful of Epsom salts to each gallon of water, and even the most delicate shades will neither fade nor run.

268. When the color has been taken out of black goods, it may be restored by the application of liquid ammonia.

269. To set green, blue, lavender and pink colors in wash goods, before washing soak in alum water--two ounces to a tub of water. Black, dark blue and gray should be soaked in a strong solution of salted water.

270. Salt and water will prevent the red borders in towels, etc., from running if the towels are steeped in it for twenty-four hours.

271. To wash chintz and cretonne, boil 1 pound of rice in 2 gallons of water until the rice is soft; strain, and pour three-fourths of the liquid into a large basin. Add one gallon of tepid water, and wash the material by swirling it about in the solution and pressing between the hands. Empty the basin, pour in the remainder of the rice water with a generous quantity of clear, tepid water and rinse the material thoroughly in this. This method not only cleanses the material more effectively than soap, but renders starching unnecessary.

272. Linen of any kind may be whitened by adding to the washing water a little pipe-clay dissolved in cold water. This method saves a good deal of labor, and cleans the dirtiest linen thoroughly.

273. Put a teaspoonful of peroxide in the hot water in which you soak white clothes if you wish them to be as white as possible.

274. A lemon cut into slices and boiled with white clothes keeps them white and takes out stains.

275. A tablespoonful of turpentine boiled with the clothes will make them snowy white.

276. When washing handkerchiefs, rub each handkerchief with good yellow bar soap and soak for an hour or so in warm water to which a generous amount of salt has been added. Wash in warm water, re-soap and place in an enamel vessel. Cover with warm water, boil for half an hour, then remove and rinse in tepid water. Dip in blue water, wring, and press when slightly damp, beginning at the center of each and working gradually towards the borders. A little orris root sprinkled over the ironing blanket will give the handkerchiefs a delightful fragrance.

277. To bleach handkerchiefs, towels, etc., soak overnight in a solution of half a teaspoonful of cream of tartar to each quart of water.

278. To make a faded material white, boil it in two gallons of water in which half a cup of cream of tartar is dissolved.

279. Linen that has become yellow may be bleached snow white if soaked in buttermilk for a short time--rinse and hang in the sun.

280. When silk is being washed, a little salt added to the water helps to fix the color, and also keeps the material soft.

281. To preserve the gloss on crepe dechine, borax should be dissolved in the water used for washing.

282. To restore faded silks to their natural color, immerse them in soap suds to which a little pearlash has been added.

283. When hanging out clothes, put your basket on the children's wagon. If a child is handy to pull if for you, so much the better. It saves stooping and keeps the basket clean on muddy days.

284. When shoestrings lose their plastic tips, dip the ends in clear fingernail polish.

285. To keep miniature marshmallows down in Jello, let the Jello almost set and spoon it on the marshmallows. If it is heavier, they can't come to the top.

286. To remove coffee stains from plastic dishes, apply baking soda with a damp cloth. Another successful cleaning agent for Melmac and similar dinnerware, is toothpaste, applied the same way.

287. A room can be cleared of smoke in a few minutes if you dip a towel in equal parts of vinegar and hot water, wring it out and wave it gently over your head as you walk about the room.

288. When washing or ironing, put a thick rug under your feet, and you will find you do not tire so easily.

289. A few drops of turpentine added to the starch water will prevent clothes from sticking when they are ironed.

290. To prevent the iron from sticking, add a little salt to the starch.

291. Ribbon or lace will dry flat after washing and need no ironing if it is smoothed round a clean bottle until dry. Good lace should never be ironed.

292. Table cloths and sheets should be folded crosswise occasionally. It will make them last longer.

293. If clothes are well pressed before they are stored away, they are pretty safe from moths because the pressing will kill any hidden moth eggs.

294. Table linen should be laundered with great care, ironed on the right side and then on the wrong. If white linen is put away for a time, it should be rolled in blue paper, which prevents the linen from becoming yellow.

295. When ironing, sort each person's belongings, also sheets, towels, etc., to save time and trouble when putting them away.

296. Net curtains, unless given special care, are inclined to shrink after they have been washed. A good idea is to hang the curtains at the windows while they are still quite wet, stretch them to the correct size and then leave them to dry. You can, if you like, iron the curtains afterwards, but you may not find this necessary.

297. Lace edgings should be pressed from the material to the lace edge always. Embroideries should always be pressed on the wrong side. Tucks are ironed all one way in groups. French seams are pressed only on the wrong side.

298. An easily made and convenient device for sprinkling clothes is made by piercing holes in the top of a catsup bottle or other bottle with a metal screw on top.

299. To relieve sore throat, gargle often with the following solution: ½ teaspoon salt, ½ teaspoon powdered borax, ¾ tumblerful hot water. Dissolve salt and borax in the hot water.

300. Home-made hand lotion: ½ ounce gum tragacanth, 4 ounces cologne, 4 ounces glycerine, 1 ounce tincture of benzoin (plain), juice of two lemons and about 1½ quarts of soft water. Add the water to the gum, stand for 24 hours; add the other ingredients. Stir well. If too thick, add more soft water.

301. Cook a pot roast in the oven. To eliminate splattered grease and smoking up kitchen from browning roast, place in covered pan in 450° oven for 10 minutes and then turn oven down to 350° to finish cooking. Add vegetables the last hour of cooking.

302. For a cut or sore on hands, or a hang nail that has been cut too close and hurts, place a plain piece of adhesive tape around finger or on cut and leave on for 24 hours. When tape is removed the wound will be able to heal and there will be no infection.

303. This is a cure-all for headaches, cramps, upset stomach colic, and just plain don't feel good days. Boil fresh mint leaves in water. (It will be dark green.) Place in quart jar and keep in refrigerator. It can be diluted by adding a little more water when ready to use. To give to babies for colic, gas, etc., add a little sugar and warm in baby bottle.

304. To sweeten a smelly disposal, grind up several ice cubes after using.

305. To help keep your buns warm at the table, heat a ceramic tile in the oven while baking buns and place it under the buns in the bread basket to keep the buns warm all through the meal.

306. To sterilize fruit jars, wash them thoroughly and place upside down in oven. Bring oven to 250°. Leave in oven for 20 minutes.

307. Keep a mint plant in rooms where odors are a problem, such as the kitchen, bathroom, and baby's room. Besides being decorative, the mint will absorb stale odors and keep you home smelling fresh.

308. Green pepper is an excellent source of summertime vitamin C. Cut it in strips to serve as nibblers, add it to salads and sandwich fillings. Or blanch whole peppers and fill with tuna-potato or macaroni salad.

309. Dust your pie pan with flour before lining them with dough. This will prevent the pie from sticking after it has been baked.

310. When tying up a package for mailing, wet the cords, they tighten as they dry, holding the package more securely.

311. If celery loses crispness place in a pan of cold water and add a slice of raw potato. Let stand a few hours remove celery and it will be crisp.

312. Add a tablespoon of cornstarch to the sugar when making meringue for pie, it will not weep.

313. You'll have delicious golden fried potatoes if you sprinkle them lightly with flour before frying.

314. A warm lemon will give more juice and a stronger flavor than a cold one. If you keep yours in the refrigerator, warm it in warm water before removing the juice.

315. Add leftover chip dip to cooked green beans for a new taste treat.

316. To start a barbecue fire, soak a brick in kerosene for a day or two, then use as a base under kindling to start the fire. The brick keeps burning and helps the fire along even if the kindling is damp.

317. When baking white or brown sugar cookies, use a cup of applesauce instead of sour milk. The flavor is better and they keep moist longer.

318. Any breaded meat such as a tenderloin, or cutlets, will retain the bread crumbs much more successfully if they are prepared and put in the refrigerator about 5 hours before frying.

319. Use full strength vanilla on fresh burns or scalds, avoid blisters and eases pain at once.

320. To prevent soggy pie crust in an unbaked pie shell brush with a thin coating of egg white. Especially good for fruit pies.

321. To cut fresh bread easily, cut with a hot knife.

322. Rub chigger bites with an aspirin tablet, slightly dampened.

323. Store eggs with the broad ends up. Yolks are less likely to break after storage this way.

324. Cracked eggs stay fresh as the rest of the dozen if cracks are sealed with cellophane tape.

325. Save leftover fruit juices until there's enough to freeze in an ice tray. The cubes add extra flavor to lemonade or iced tea.

326. Wash ice cube trays often in hot, soapy water. Frequent washing helps to keep the trays from sticking to the freezer compartment, and it helps keep the ice cubes from sticking to the trays.

327. Reach into the hot oven once and remove all the baked potatoes--it's easy if the potatoes are baked in a muffin pan. The pan is also handy for baking apples and stuffed peppers.

328. If muffins brown too quickly around the edges, next time omit the muffin mix from one cup section and fill it partly with water.

329. Prevent cold shortening from sticking to the beaters of an electric mixer by heating the beaters in hot water just before using them.

330. Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

331. Before scalding milk, rinse the saucepan with cold water. The pan won't get coated with the milk and will be easier to wash.

332. To help yeast dough rise quickly and evenly, use a heating pad--set the covered bowl on the pad with its temperature set at medium.

333. Use the divider from an ice tray to cut biscuts in a hurry. Shape dough to conform with size of divider and cut. After baking biscuits will separate at dividing lines.

334. The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.

335. If icing that isn't thick enough runs down the sides of the cake, sift powdered sugar over it and the dripping will stop.

336. To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

337. When finely-cut ingredients are called for in a recipe, use an unperforated pancake turner to lift them from the cutting board. It slides under food easily and picks up large loads.

338. When food cooking under cover atop the range must be watched, watch it through glass--substitute a glass pie plate for the pot cover.

339. If cookies brown too quickly on the bottoms, don't use a cookie sheet instead place the cookies on top of a baking pan that's turned upside down. The problem is solved when only the pan edges touch the hot oven rack.

340. Set fudge to cool in an ice cube tray. When the fudge is nearly ready to cut, use the tray divider to mark off even squares.

342. To cut perfectly round cookies from refrigerator dough, try this; chill the dough in a small frozen fruit can, then remove the bottom of the can and use it to push the dough through the can, little by little, to guide thin even slicing.

343. Add color and sparkle to white cake frosting sprinkle bright sugary crystals of gelatin dessert, directly from the package, over the cake.

344. Sweeten whipped cream with powdered sugar if dessert serving may be delayed whip stays fluffy longer than when granulated sugar is used.

345. Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.

346. When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

347. Chill cheese to grate it more easily.

348. Add a little vinegar to the water when an egg cracks during boiling.

349. To keep cheese from drying out wrap it in a cloth dampened with vinegar. It's grandmother's method and still a good idea.

350. To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

351. Encase both hands in plastic mitts or small plastic food bags and shaping meat loaf or meat balls won't be the messy job it used to be.

352. To get all of the shortening from the can, put the can on an unlighted stove burner when you have the oven on. The slow heat from the oven will melt the shortening, and then it can be poured for frying etc.

353. A pie crust will be more easily made and better if all the ingredients are cool.

354. If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.

355. Help keep the ice cube supply from running short by keeping water--filled in half and half cream cartons in the freezer. Ice, frozen in cartons this size, fits into most water pitchers.

356. Save little plastic pill containers from the drugstore. With their tight fitting tops, they can be used for individual portions of mustard, mayonnaise, relish, catsup, etc. to take along in picnic baskets and lunch boxes.

357. Drain freshly cooked bacon on paper towels atop wax paper. The drippings won't soak through onto the range or counter top, and the paper towels can be folded inside the wax paper and used later to grease casseroles.

358. Freeze soup in milk cartons. The tall cartons use freezer space economically and the handy cream and half and half cartons make it worthwhile to freeze small left over quantities.

359. Instead of pounding the bottle to make the catsup pour, insert a drinking straw, push it to the bottom of the bottle and then remove it. Enough air is admitted to start an even flow.

360. If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

361. When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

362. Before following a recipe from a cookbook, slip the open book into a clear plastic food storage bag. Spatters and spills will hit the plastic bag, instead of the pages of the book. And the books cover will also be protected.

363. Make cookie cutters from the metal edges of foil and wax paper boxes. They're easily bent into unusual shapes to please the children.

364. Make special ice cream sandwiches with leftover ice cream and cookies. Spread ice cream on a cookie, top it with another cookie and wrap it individually in freezer paper. Freeze the sandwiches at a low temperature.

365. If a raw egg spills onto the floor, don't smear it by wiping it up with a cloth; instead, shake on salt thickly to cover the egg, let it dry and then sweep it up with a broom.

366. It is important when and how you add salt in cooking. To blend with soups and sauces, put it in early, but add it to meats just before taking from the stove. In cake ingredients, salt can be mixed with the eggs. When cooking vegetables always salt the water in which they are cooked. Put salt in the pan when frying fish.

367. Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

368. Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

369. Small amounts of left over corn may be added to pancake batter for variety.

370. Fill pots and pans that have been burned with a solution of baking soda, one teaspoon in a quart of hot water. Leave solution in the pan until it has cooled and cleaning will be greatly simplified.

371. Do not preheat oven when roasting large items. Wastes several minutes of heat. Is unnecessary.

372. When ironing a man's shirt, button the sleeves together. That way they do not touch the floor.

373. Put a small amount of cologne in the water to be used for sprinkling clothes. Makes ironing pleasant and freshens dresser drawers and closets.

374. If cottons scorch while ironing, plunge into cold water immediately and let stand 24 hours. The scorched areas will disappear.

375. When storing linens, leave them unstarched as the starch rots them.

376. A little vinegar added to the water in which you rinse silk stockings will increase their elasticity and make them practically runproof.

377. When ironing pockets in little girls' dresses, if the pockets are fancy, gathered, or smocked type, stuff them with soft tissue paper before ironing and you'll be delighted with the professional results.

378. Colored cotton fabrics, which have been soaked overnight in strong salt water, will not fade.

379. Keep a wet sponge handy when ironing. It's just the thing to dampen any spots which have dried out.

380. Sprinkle clothes right on the line if you have a garden hose (turn on fine spray). Roll clothes as you take them down.

381. Insert a teaspoon in the toe of your nylons when hanging them on the line to prevent blowing and snagging.

382. Fresh perspiration is acid. Use a solution of alkaline to remove. Baking soda is alkaline. Old perspiration stains are alkaline. Use a milk solution of white vinegar to remove.

383. To clean steam irons, fill iron with equal parts of vinegar and water. Set iron on rayon setting and let heat for 30 minutes. Pour out solution and rinse with clean water three times. Dry out iron before using.

384. To water plants while on vacation, place one layer of bricks in the bathtub. Fill tub almost to the top of bricks. Set plants on bricks while away.

385. To keep bugs off fresh paint, mix in oil of cetronella or vanilla with the paint.

386. When there are steps to paint, paint every other one first. When they are dry, paint the ones you skipped. This way the steps will stay in use.

387. A small pad dipped in nail polish remover will quickly remove crayon marks on windows and woodwork.

388. Before taking dishes to picnics, clubs, etc., mark them with fingernail polish. It won't come off when washed, but can be removed with fingernail polish remover.

389. Meat loaf will not stick to the pan if you place a strip or two of bacon at the bottom of the pan before packing the meat mixture in.

390. Coat inside of cracked vases with hot paraffin. It stops leaks.

391. When making jelly or jam, hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove the paraffin when opcned for table use.

392. When the phone rings or something else needs handling when you have messy hands from baking, solve the problem of getting the phone messy by slipping on a handy plastic bag over your hand.

393. For black frosting for party cupcakes, add blue food coloring to your favorite chocolate frosting.

394. Use cotton swabs dipped in lukewarm soap or detergent suds to clean the grooves of carved furniture.

395. A stamp can be removed from an envelope by applying lighter fluid to the inside of the envelope behind the stamp.

396. When sewing, tape or pin your sewing directions to the wall near you. You can easily refer to it as you sew.

397. If you don't have cake flour, measure the required amount of all purpose flour, and take out one tablespoon from each cup, replacing with one tablespoon cornstarch to each cup.

398. To make garlic butter, peel and slice a clove of garlic. Place in a bowl with ¼ cup butter. Cover tightly and let stand for one-half to one hour. Remove garlic.

399. To remove odors from refrigerators, mix powdered dry mustard with cold water and set in the refrigerator overnight in an open dish.

400. When butter is too hard to spread easily, use a vegetable peeler to shave off thin curls from the stick. Almost instantly they will be soft and easy to spread.

401. To hold a thimble on your finger when sewing or mending, blow into it once or twice before putting it on your finger. No more falling off.

402. Equal parts of ammonia and turpentine will take paint spots out of clothing, no matter how long the paint has had to dry. Saturate the spot several times, then wash out with warm soap suds.

403. When you have a refund coupon that requires labels from a product, tape the offer to the jar or can so you don't forget to save the label when the jar is empty.

404. Use spray can tops as drawer dividers in your sewing cabinet to keep pins, buttons, snaps and small sewing notions neatly sorted and easily accessible.

405. To clean the dial holes on your telephone, dab a cotton swab in liquid cleaner.

406. For mending ease, rub lip gloss on your lips before moistening thread for needles. Thread slips easily into eye of the needle.

407. Dab transparent nail polish on the center of buttons. This seals the threads so they won't unravel.

408. Instead of using expensive household window cleaner, buy car windshield solvent and use in a spray bottle.

409. Glue a clothespin to the bottom of wall cabinets to hold recipes above countertop work area.

410. To prevent rubber gloves from wearing out so quickly, turn gloves inside out and line the top part of the fingers with adhesive tape.

411. Use a soft complexion brush in the kitchen to gently scrub mushrooms and other tender vegetables and fruits so they won't be bruised in the washing process.

412. Replace a regular nursery door with a screen door so baby can see and hear others and you can see and hear baby.

413. To strain cooking oil after deep-fat frying, place a paper coffee filter in the funnel used to pour the oil back into its bottle. Then just throw the filter and crumbs away.

414. Make an inexpensive glasses case, especially great for today's sunglasses, from a square potholder. Just fold in half and sew the bottom and side.

415. Do not discard worn pillow slips. Cut a small hole in the seamed end and slip it over a hanger as protection for clothes.

416. Styrofoam trays used for packaging meat make excellent plates for backpacking easy to pack, weightless, disposable and economical.

417. To easily peel cold, uncooked bacon slices, roll the bacon like a jelly roll, starting from the short side. Reverse and roll again. Slices don't tear.

418. If spices are kept in alphabetical order, they are very easy to locate and you can keep track of needed replacements.

419. For a moister cake when you use a mix, add ¼ cup salad oil and ¼ cup white syrup to the cake, otherwise mix as directed. This can be used with any full-size cake mix except Duncan Hines.

420. Experienced cooks do a roast with the fat side up. The juice soaks down into the meat and keeps it basted and moist.

421. To keep soft cookies soft, put a piece of bread in the cookie jar with the cookies.

422. To cut hard-boiled eggs into smooth slices, dip the knife in hot water between slices.

423. Leftover rice? Don't toss out. Save and reheat next day. Empty into a large strainer, set over simmering water, cover and steam until fluffy and hot.

424. Convert sponge padding left over from carpeting into two knee pads, great for gardening.

425. For a switch from ice cream cones, try a "mother-made," home-style, ice cream sandwich. Insert slice of your favorite ice cream between two graham cracker halves.

426. Help toddler from spilling milk by placing brightly colored tape in a triangle on the high chair to make a special target on which to set the glass.

427. Tape a paper bag on the sewing machine cabinet in a convenient place to catch "snips" and threads cut off while sewing; no more bothersome threads and scraps on the floor.

NOTES

Dear Friend:

I hope you have enjoyed this cookbook as much as I have. I am sure you have found several recipes that you will prize for many years.

As General Manager of the Cookbook Department of G & R Publishing Co., my job is to help worthwhile organizations raise money and have fun doing so.

If you are interested in having cookbooks printed for your organization as a money raising project, or if you know of an organization that would be interested, please let me know. I'll appreciate it very much.

Just drop a line to me and I'll send you complete details.

Regards,

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